



Anton Paar

EasyDens

Digital Density Meter

THE TOOL YOU'VE BEEN WAITING FOR

Anton Paar has been a partner in the beverage industry for decades and is the **world's leading provider of density and concentration meters** in this industry.

We deliver high-quality measurement technology, pure and simple. With EasyDens, this high-end quality now reaches you straightforward

as big science in a small box.



SIMPLE. QUICK. RELIABLE.

EasyDens is a digital density meter for brewers, distillers, and wine producers.

From only 2 mL of sample it **shows results in seconds** and allows you to monitor your handcrafted products on your iOS or Android smartphone **using the renowned oscillating U-tube principle**, a technology that is used by professionals all over the world.

BENEFITS

HIGHLY PRECISE

The heart of EasyDens is its oscillating U-tube measuring cell, a handcrafted, high-precision glass component that delivers the most accurate results.

SMALL SAMPLE SIZE

All you need is a 2 mL sample.

CONSISTENCY IS KEY

Monitor your process with the mobile app, where you can manage, visualize and export data to any other device.

FROM THE MARKET LEADER

Anton Paar is the world's leading provider of density and concentration meters for beverage analysis.

DOES THE MATH FOR YOU

EasyDens gives you results in over 15 different measurement units.

BUILT FOR SPEED

EasyDens gives you results in less than 5 seconds.

MEASURING FROM START TO FINISH

Perform measurements before, during and after fermentation.

PREMIUM QUALITY

EasyDens emanates from high-precision craft and passion for research. Made in Austria.

FREE MOBILE APPS

Free mobile app for each application

- Brew Meister: Beer, hard seltzer, kombucha
- Proof Meister: Spirits, liqueurs
- Wine Meister: Wines, sparkling wines
- Lab Meister: General measurements

The app connects to your EasyDens via the latest Bluetooth technology and allows you to perform quick or continuous measurements in all available units for free.

Whether you want to track the fermentation or perform measurements during production – the app helps you at every step.

Brew Meister

Beer, Hard Seltzer, Kombucha

- Quick measurement and continuous measurement mode
- Data storage, management, visualization & export
- Temperature readings in °Celsius and °Fahrenheit
- Automatic Temperature Compensation (ATC)
- Results in the following units:
 - Plato [°P]
 - Specific Gravity [SG 20/20]
 - Specific Gravity current temperature [SG]
 - Est. ABV [% v/v] (calculated from OG & FG)
 - Density current temperature [g/cm³]



Proof Meister

Spirits, Liqueurs

- Quick measurement and continuous measurement mode
- Data storage, management, visualization & export
- Temperature readings in °Celsius and °Fahrenheit
- Automatic Temperature Compensation (ATC)
- Results in the following units:
 - ABW [% w/w]
 - ABV current temperature [% v/v]
 - ABV at 15 °C [% v/v @15]
 - ABV at 20 °C [% v/v @20]
 - Proof UK at 20 °C
 - Proof US at 60 °F
 - Density current temperature [g/cm³]



Wine Meister

Wines, Sparkling Wines

- Quick measurement and continuous measurement mode
- Data storage, management, visualization & export
- Temperature readings in °Celsius and °Fahrenheit
- Automatic Temperature Compensation (ATC)
- Results in the following units:
 - Brix [°Bx]
 - Oechsle [°Oe]
 - Klosterneuburger Mostwaage [°KMW]
 - Baumé [°Bé]
 - °Babo
 - Sugar concentration [g/L]
 - Density current temperature [g/cm³]



Lab Meister

General measurements

- Quick measurement and continuous measurement mode
- Data storage, management, visualization & export
- Temperature readings in °Celsius and °Fahrenheit
- Automatic Temperature Compensation (ATC)
- Results in the following units:
 - Brix [°Bx]
 - Density current temperature [g/cm³]



Specifications

	Accuracy	Resolution	Range	ATC
Alcohol (% v/v)	0.5	0.1	0 to 100	✗
Alcohol @15 °C (% v/v)	0.5	0.1	0 to 100	✓
Alcohol @20 °C (% v/v)	0.5	0.1	0 to 100	✓
Alcohol (% w/w)	0.5	0.1	0 to 100	✓
Babo (*Babo)	0.3	0.1	0 to 30	✓
Baumé (*Bé)	0.3	0.1	0 to 45	✓
Brix (*Bx)	0.3	0.1	-10 to 80	✓
Density (g/cm³)*	0.001	0.001	0.7 to 1.2	✗
KMW (*KMW)	0.3	0.1	0 to 30	✓
Nihonshu-do (SMV)	2	1	-10 to 15	✗
Oechsle (*Oe)	2	1	-50 to 400	✓
Plato (*P)	0.3	0.1	-10 to 40	✓
Proof (*Proof UK)	1	1	0 to 175	✓
Proof (*Proof US)	1	1	0 to 200	✓
Specific Gravity 20/20 (SG)	0.001	0.001	0.7 to 1.2	✓
Specific Gravity (SG)	0.001	0.001	0.7 to 1.2	✗
Sugar concentration (g/L)	3	1	0 to 500	✓
Temperature (°C)	0.2	0.1	5 to 30	✗
Temperature (°F)	0.4	0.1	41 to 86	✗



Krasimir Hristov

Product Management

Anton Paar ConsumerTec GmbH

Kaerntner Str. 418

8054 Graz, Austria

+43 - 664 – 88616214

krasimir.hristov@anton-paar.com

www.anton-paar.com

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