



EasyKrista Test

Kit with conductivity meter for assessing crystal stability in wine after Friedrich Gernot

Field of application

A wine's **crystal stability** is influenced by several factors, such as analytical values (potassium, tartaric acid and alcohol content, pH value) and storage conditions (temperature, time, movement). The content of extracts and colloids from the grapes, the yeast, or from the addition of macromolecular substances must also be taken into consideration.

Which parameters are determined?

Erbslöh's EasyKrista Test provides the opportunity to determine a wine's tartar saturation temperature and its calcium tartrate saturation temperature.

There is also the opportunity to assess the wine's readiness to crystallize using the mini contact process.

Kit components

The EasyKrista Test consists of:

- EasyKrista Test – conductivity meter with measuring cell for temperature and conductivity
- Potassium contact
- Calcium contact
- Calibration solution
- Dosing spoon
- 60 mL lidded beaker

The following accessories are additionally available

Item no. 62503 Calcium contact

Item no. 62502 Potassium contact

Item no. 62802 1413 $\mu\text{S}/\text{cm}$ calibration solution

Item no. 62805 60 mL lidded beaker

Item no. 62806 Dosing spoon



Using the EasyKrista test

The kit contains detailed instructions for using the meter and how to determine crystal stability.

The meter and metering cells are made by HANNA Instruments. Item no. 62801. The warranty period for the meter is 6 months.