

### ALL ABOUT BRIX

Brix is a helpful way to measure the sugar content, or sweetness, of beverages like iced tea. It ensures that you provide your customers with a consistent beverage that matches the formula developed for your operation. Here are some key facts about Brix:

#### What is Brix?

Definition: Degrees Brix (°Bx) were named after Adolf Brix, a German mathematician. He was one of the first scientists to correlate sugar content in a solution to its specific gravity (density.)

Purpose: Brix measures the sugar content in a liquid solution, which is crucial for achieving the desired sweetness and consistency in beverages.

#### How is Brix Measured?

Brix is measured using a refractometer, a tool that measures the refractive index of a solution (e.g., sweet tea). The refractive index correlates to the dissolved solids (sugar) in the solution.

#### Procedure

Sample Preparation: To get the most accurate reading, the sample should be stirred or mixed well and should be at room temperature.

#### Adjusting Sweetness

Target Brix Range: Ideally, you should have a Brix range in mind that you are targeting. This ensures consistency in the sweetness of your beverages.

Too Sweet: If your Brix is too high (taste is too sweet), add less sugar next time and/or adjust your brew settings to use more water.

Not Sweet Enough: If your Brix is too low (taste is not sweet enough), add more sugar and/or adjust your brew settings to use less water.

How Sweet is too Sweet? Sweet iced tea served in the US ranges from 6 Brix along the west coast to 22 Brix in the south, with 12 Brix being the “sweet spot” served at national chains. A typical cola is around 11 Brix and orange juice at 12.

#### Where to Get a Refractometer

Analog Refractometer: A cheaper option, available for as little as \$20 online. You read the Brix values through an eyepiece.

Digital Refractometer: More expensive but takes the guesswork out of reading your sample. Prices vary but are generally closer to \$50 and up; available at a scientific supply store.

Understanding and maintaining the correct Brix levels is essential for ensuring the quality and consistency of your beverages. Whether you are serving iced tea, juice, or other sweetened drinks, Brix measurement helps you deliver a consistent and enjoyable product to your customers.



Analog Refractometer



Digital Refractometer