Ambient room temperature is never the same temperature as fluid. Fluids usually have a lower temperature than the surrounding air. Measuring temperature with a liquid thermometer is strongly recommended.

Check the calibration of your hydrometer. At 60°F, H₂O (soft) should read 1.000 S.G. Remember that different temperatures will give variations in S.G. readings. Keeping liquid temperatures between 68 – 74°F will allow consistent S.G. readings.

Keep fermentation vessels away from “heat-sinking” areas, i.e. concrete floors, windows, doors, walls with exterior exposure, and any areas where temperature can vary.

Brew belts or heating pads (used with a blanket) are excellent ways to ensure constant fermentation temperature.

If you do have slow or stuck fermentation, try moving your beer or wine to a warmer area, give it a gentle stir, or use a yeast starter formula (i.e. Nutravit) to re-start your yeast.

Paying extra care and attention to the points above will go a long way to ensuring consistent success (and reducing any unwanted hassles).