

BRIX TO SG

Brix	SG	ABV
1	1.004	N/A
2	1.008	N/A
3	1.012	0.3%
4	1.016	0.8%
5	1.020	1.3%
6	1.024	1.8%
7	1.028	2.4%
8	1.032	2.9%
9	1.036	3.4%
10	1.040	3.9%
11	1.044	4.5%
12	1.048	5%
13	1.053	5.6%
14	1.057	6.2%
15	1.061	6.7%
16	1.065	7.2%
17	1.070	7.9%
18	1.074	8.4%
19	1.079	9.1%
20	1.083	9.6%

WEIGHT

Oz	Grams	Lbs
1	28	1/16 (.0625)
2	57	1/8 (.125)
3	85	3/16 (.1875)
4	113	1/4 (.25)
5	142	5/16 (.3125)
6	170	3/8 (.375)
7	198	7/16 (.4375)
8	227	1/2 (.5)
9	255	9/16 (.5625)
10	284	5/8 (.625)
11	312	11/16 (.6875)
12	340	3/4 (.75)
13	369	13/16 (.8125)
14	397	7/8 (.875)
15	425	15/16 (.9375)
16	454	1

TEMPERATURE

Celsius	Fahrenheit
0	32
1	33.8
2	35.6
3	37.4
4	39.2
5	41
6	42.8
7	44.6
8	46.4
9	48.2
10	50
11	51.8
12	53.6
13	55.4
14	57.2
15	59
16	60.8
17	62.6
18	64.4
19	66.2
20	68
21	69.8
22	71.6
23	73.4
24	75.2
25	77
26	78.8
27	80.6
28	82.4
29	84.2
30	86

VOLUME

3 Teaspoon (tsp)	15 Milliliter (mL)	1 Tablespoon (tbsp)
16 Tablespoons (tbsp)	237 Milliliter (mL)	1 Cup
8 Ounces (oz)	237 Milliliter (mL)	1 Cup
16 Ounces (oz)	473 Milliliter (mL)	1 Pint
32 Ounces (oz)	946 Milliliter (mL)	1 Quart
128 Ounces (oz)	3.7 Liter (L)	1 Gallon (gal)

HYDROMETER TEMP CORRECTION

Temp (°F)	SG Correction
40°	-0.001
50°	-0.0005
60°	0.000
70°	+0.001
77°	+0.002
84°	+0.003
88°	+0.004
95°	+0.005
100°	+0.006
105°	+0.007

USE GELATIN FOR LABELS

- Heat 3/4 cups water to boiling
- Wait 3 minutes to let water cool a little
- Mix 2tsp (1 packet) of unflavored gelatin in water with fork until all clumps disappear
- Pour gelatin water in small plate
- Run back of label over gelatin water to just wet it
- Apply label to bottle, press and roll firmly with towel
- After every 12 bottles, dump water on plate back into cup, stir, then fill plate again
- After every 24 bottles (or earlier, if water gets thick) heat water in microwave for 45-60 seconds.
- Allow to dry for several hours

MAKE A YEAST STARTER

- Add 10 grams DME to every 100ML water
- Boil for 5 minutes
- Chill to 70° F
- Shake well to aerate
- Pitch Yeast
- Place foam stopper or loose, sanitized aluminum foil on vessel
- Ferment at room temp for 24 hours, stirring occasionally (or use a stir plate)
- (Optional) place in fridge for several hours to cold crash
- (Optional) dump beer from starter, leaving only the yeast slurry
- Pitch entire contents into wort

REHYDRATE DRY YEAST

- Warm dry yeast to room temp
- Boil 1/2 cup water
- Allow water to cool to 80-90° F
- Sprinkle dry yeast on top of water
- Let sit 15 minutes, then stir
- Allow to cool to within 15° F of wort
- Pitch entire contents into wort

FINE BEER WITH GELATIN

- Cool beer to ~34° F
- Boil 2/3 cup of water to sanitize
- Let water cool to 150-165° F
- Add 1 tsp (or half a packet) of unflavored gelatin to water
- Leave gelatin for 5 minutes (to bloom)
- Dump gelatin water into beer
- Stir gently, if desired
- Keep beer at ~34° F for 24-48 more hours before kegging/bottling

STOP RENEWED FERMENTATION AFTER BACK-SWEETENING

Add 1 crushed campden tablet and 1/2 tsp potassium sorbate per gallon, stir gently. Can be immediately back-sweetened.

IS MY BEER INFECTED?

Probably not. Quit looking at your beer. RDWHAHB

WHEN TO START A BEER WITH A BLOW OFF TUBE

EVERY SINGLE TIME! Use a blow-off tube at least the first 5-7 days.

*Brix to SG chart calculated with <http://www.brewersfriend.com/brix-converter/>. ABV calculated using standard formula, with an estimated FG of 1.010.

* Hydrometer temp correction assumes a calibration temp of 60°F

* The exact temperature for rehydrating dry yeast varies by manufacturer, but 80-90° is a generally safe way to do it.