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 (°C)	SG Correction
4°	-0.001
11°	-0.0005
15°	0.000
21°	+0.001
25°	+.002
29°	+.003
31°	+.004
35°	+.005
38°	+.006
40°	+.007

USE GELATIN FOR LABELS

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

MAKE A YEAST STARTER

1. Add 10 grams DME to every 100ML water
2. Boil for 5 minutes
3. Chill to 21° C
4. Shake well to aerate
5. Pitch Yeast
6. Place foam stopper or loose, sanitized aluminum foil on vessel
7. Ferment at room temp for 24 hours, stirring occasionally (or use a stir plate)
8. (optional) place in fridge for several hours to cold crash
9. (optional) dump beer from starter, leaving only the yeast slurry
10. Pitch entire contents into wort

REHYDRATE DRY YEAST

1. Warm dry yeast to room temp
2. Boil 1/2 cup water
3. Allow water to cool to 26-32° C
4. Sprinkle dry yeast on top of water
5. Let sit 15 minutes, then stir
6. Allow to cool to within 9° C of wort
7. Pitch entire contents into wort

FINE BEER WITH GELATIN

1. Cool beer to ~1° C
2. Boil 2/3 cup of water to sanitize
3. Let water cool to 65-74° C
4. Add 1 tsp (or half a packet) of unflavored gelatin to water
5. Leave gelatin for 5 minutes (to bloom)
6. Dump gelatin water into beer
7. Stir gently, if desired
8. Keep beer at ~1°C 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 15*C
* The exact temperature for rehydrating dry yeast varies by manufacturer, but 26-32* is a generally safe way to do it.
* Fahrenheit is my temperature scale of choice. All temps were converted from Fahrenheit.