

Conversions and Measurements

TEMPERATURE

To convert degrees Centigrade to Fahrenheit:
(degrees C x 9/5) + 32 = degrees F

To convert degrees Fahrenheit to Centigrade:
(degrees F - 32) x .56 = degrees C

VOLUMES

1 U.S. barrel = 31 gallons = 1.17 hectoliters
1 U.S. gallon = 4 quarts = 8 pints = 16 cups = 3.79 liters
1 U.S. quart = 2 pints = 32 ounces = .95 liter
1 U.S. cup = 8 ounces = 16 tablespoons = 48 teaspoons

1 British gallon = 1.2 U.S. gallons
1 U.S. gallon = .833 British gallons
1 liter = .26 U.S. gallons = 1.06 U.S. quarts
1 hectoliter = 100 liters = 26.4 U.S. gallons = .85 U.S. barrels

DRY WEIGHTS

1 pound = 16 ounces = .454 kilograms = 454 grams
1 ounce = 28.35 grams
1 gram = 0.035 ounces
1 kilogram = 2.2 pounds

MISCELLANEOUS

1 part per million (ppm) = 1 milligram per liter (mg/l) = 1 milliliter per liter (ml/l)

Brewing Conversions

Corn Sugar (Dextrose) 1 pound = 3 Cups
1 lb. Dry Malt = 1.2 Malt syrup
1 lb. Malt syrup = .85 lbs Dry Malt

Carbonation

Priming sugars (assume a five gallon batch of beer): The Home Brewer's Companion P.182

	Bottles		Draft/Kegging	
Dextrose (corn sugar)	¾	cup	1/3	cup
Honey	1	cup	<1/2	cup
Maple syrup	1 ¼	cup	5/8	cup
Molasses	1	cup	<1/2	cup
Brown sugar	2/3	cup	<1/3	cup
Cane or beet sugar	2/3	cup	<1/3	cup
Dried malt extract (Called kraeusening)	1 ¼	cup	5/8	cup

The amount of carbonation in your beer is controlled by the amount of priming sugar added to the bottle.

Normal amounts of priming sugar for different bottle sizes are as follows:

Bottle Size:	Amount of Sugar.	Bottle Size:	Amount of Sugar.
12 ounces	¾ teaspoon	1 liter/quart	2½ teaspoons
16 ounces	1 teaspoon	2 liters	1½ Tablespoons
22 ounces	1½ teaspoons	3 liters	2¼ Tablespoons