

EQUIVALENT WEIGHTS AND VOLUME

TYPE	MATERIAL	SOURCE ¹	approx gm/tsp ²	approx tsp/oz ²	TYPICAL USAGE
ACID ADDITION	Acid Blend	C&B	5.2	5.4	3/4 tsp/gal raises acid _ 0.1gm/100ml
	Citric Acid	C&B	4.9	5.8	3/4 tsp/gal raises acid _ 0.1 gm/100ml
	Tartaric Acid	C&B	5.5	5.2	3/4 tsp/gal raises acid _ 0.1 gm/100ml
ACID REDUCTION	Calcium Carbonate	MCM	4.5	6.3	5/8 tsp/gal lowers acid _ 0.1 gm/100ml
	Potassium Bicarbonate	PI	3.5	8.1	1 tsp/gal lowers acid _ 0.1 gm/100ml
SANITIZERS & ANTI-OXIDANTS	Potassium Metabisulfite	LDC	5.8	4.9	5/16 tsp/5 gal gives _ 50 ppm SO ₂
	Sodium Metabisulfite	LDC	5.8	4.9	5/16 tsp/5 gal gives _ 50 ppm SO ₂
	Campden Tablets (Sod. Metabisulfite)	C&B	-----	-----	1 tablet/gal gives 50 ppm SO ₂
	Ascorbic Acid	C&B	5.3	5.4	1 tsp/6 gal
YEAST AIDS	Yeast Nutrient (Fermax)	C&B	5.1	5.6	1 tsp/gal
	Yeast Energizer Powder	LDC	5.5	5.2	1/4 tsp/gal
REFERMENTATION INHIBITORS	Potassium Sorbate	C&B	4.0	7.1	1/4 tsp/gal along with 50ppm SO ₂
	Sodium Benzoate Tablets	C&B	-----	-----	1 tablet/gal
FININGS	Bentonite (granular)	C&B	5.0	5.7	1/2 tsp/gal
	Sparkolloid	MCM	1.3	21.8	1 tsp/gal
	Polyclar	C&B	1.1	25.8	1 tsp/gal
	Gelatin	C&B	3.1	9.2	1/4 tsp/gal
MISCELLANEOUS	Grape Tannin	C&B	2.5	11.3	in increments of 1/4 tsp/5 gal to taste
	Pectic Enzyme Solution	C&B	-----	-----	1/4 tsp/5 gal
	Cane Sugar - Sucrose (~ 2.25 cups/lb)	any	4.7	6.0	1/8 lb/gal raises sugar _ 1 ^o Brix
	Corn Sugar - Dextrose (~ 3 cups/lb)	any	3.5	8.1	3/4 cup/5 gal for priming beer

1. C&B = Crosby & Baker, LDC = L.D. Carlson, MCM = Mayer's Cider Mill, PI = Presque Isle Wine Cellars

2. These values are only approximate and depend on the amount of absorbed moisture.