

Equivalents for 2.5 gallon Brew Batches

Mr. Beer Cans

Weight	Unit	Item	Substitute	Additions	Ounces	Pounds	Grams	Kilos
1.2	lbs	Mr. Beer Plain LME (can)	DME	None	17.088	1.068	484.16	0.48416
1.2	lbs.	Mr. Beer Hopped LME (can)	DME + Hops by style	DME	17.088	1.068	484.16	0.48416
				Hop Pellets	0.5 - 1	0.03 - 0.06	14 - 28	0.014 - 0.028

3.3 lbs Cansused for 5 gallons kits

Weight	Unit	Item	Substitute	Additions	Ounces	Pounds	Grams	Kilos
3.3	lbs.	5 gallon size Plain LME (can)	DME	None	47.17	3	1332.33	1.33233
3.3	lbs.	5 gallon size Hopped LME (can)	DME + Hops by style	DME	47.17	3	1332.33	1.33233
				Hop Pellets	0.5 - 1	0.03 - 0.06	14 - 28	0.014 - 0.028

DME and LME Conversions

Weight	Unit	Item	Substitute	Additions	Ounces	Pounds	Grams	Kilos
1	lbs.	DME	LME	None	17.6	1.1	498	0.498
1	lbs.	LME	DME	None	14.24	0.89	403	0.403
1	lbs	Base Malt Grain	LME	None	12	0.75	373	0.373
1	lbs	Base Malt Grain	DME	None	9.60	0.60	299	0.299

Note: When converting an all grain recipe to extract use a few ounces of specity grain to enhance flavor.

Replacing Booster

Weight	Unit	Item	Substitute	Additions	Ounces	Pounds	Grams	Kilos
1	bag	Booster (12.5 oz.)	LME	None	8.3	0.52	235	0.235
1	bag	Booster (12.5 oz.)	DME	None	9.3	0.59	265	0.265
1/2	bag	Booster (12.5 oz.)	LME	None	4.17	0.26	118	0.118
1/2	bag	Booster (12.5 oz.)	DME	None	4.69	0.29	132	0.132

Approximate Fermentables Per 2.5 Gallon Batch

Larger or light ale	Heavier Beer like Stouts and Bocks
2-2.5 lbs LME	4 - 4.5 lbs LME
1.5 - 2 lbs DME	3.25 - 3.5 lbs DME

Approximating Fermentation Times

One week for every 3.3 lbs of LME	2 days per each lbs of sugar
One week for every 3 lbs of DME	2 days per each lbs of honey

Fermentation Temperatures

Dry Ales (Normal) - 65°F to 75°F or 18°C to 24°C	Dry Lagers (Normal) - 50°F to 70°F or 10°C to 21°C
Dry Ales (Special) - 60°F to 75°F or 15°C to 24°C	Dry Lagers (Special) - 45°F to 65°F or 7°C to 18°C

Bottle Priming by Measure

Bottle Size	Table Sugar	Corn Sugar
8 oz. Or 236 ml	.35 Teaspoon	.35 Teaspoon
12 oz. Or 354 ml	3/4 Teaspoon each	3/4 Teaspoon each
1 quart/liter	2-1/2 Teaspoons each	2-1/2 Teaspoons each
16 oz. Or 473 ml	1 Teaspoon each	1 Teaspoon each
2 quarts/liters	1-1/2 Tablespoons each	1-1/2 Tablespoons each
22 oz. Or 650 ml	1-1/2 Teaspoons each	1-1/2 Teaspoons each

Bulk Priming

6 Tbs. White Table Sugar	6 Tbs. Corn Sugar	4 Tbs. Honey	10 Tbs. DME
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Measure out the total sugar of your choice required to prime all of the beer (see chart above) then add water at the rate of 1 tablespoon per teaspoon of sugar. Bring this mixture to a boil. Cover the pot and let the sugar syrup cool to at least 80°F or 26° C.

Priming by Style

Style	Volumes of CO ₂
British Style Ales	1.5 - 2.4
Porters and Stouts	1.7 - 2.3
Belgian Ales	1.9 - 2.4
European Lagers	2.2 - 2.6
American Lager	2.6 - 2.9
Fruit Lambics	2.8 - 3.1
Lambics	3.0 - 4.5
German Wheat	2.8 - 5.1
Soda Water	3.5 - 4.0

Instructions for using nomograph: Check beer temperature, find desired volumes of CO₂ from the chart above, draw a line through the temperature and the desired volumes on the chart to find the correct amount of priming suar to use.

