

Gravity	Brix	ABV
1.000	0.00	0
1.010	2.5	1.3
1.020	5.1	2.6
1.030	7.5	3.9
1.040	10.0	5.2
1.050	12.3	6.5
1.060	14.7	7.8
1.070	17.0	9.1
1.080	19.2	10.4
1.090	21.5	11.7
1.100	23.7	13.0
1.110	25.8	14.3
1.120	28.0	15.6
1.130	30.1	16.9
1.140	32.1	18.3
1.150	34.2	19.6

SUGAR

1.5 oz of sucrose (2 oz of dextrose) per 1 gallon of juice will raise Brix by 1
7.5 gram per 750 ml bottle turns wine into semi-dry

ACID

4 g TARTARIC per 1 gallon of wine/juice reduces the pH by 0.1 units
1 g MALIC per 1 gallon of wine/juice reduces the pH by 0.1 units

BENTONITE

5 g per 1 gallon of juice, water not more than 1% of wine

PECTIC ENZYME

1/2 tsp (3 g) per 1 gallon of juice, or
1/10 tsp (600 mg) per 1 pound of grape

POTASSIUM METABISULFITE

2 oz (57 g) per 1 gallon of water (sanitize)
550 mg per 1 gallon of wine (stabilize)
275 mg per 1 gallon of must (kill wild yeast, or before bottling)

POTASSIUM SORBATE

1 g per 1 gallon when used for stabilization
250 mg per 1 bottle when used for sweet wines

LEUCOFOOD

0.2 g per 1 gallon of wine

POTASSIUM BICARBONATE

3 g per 1 gallon will increase pH by 0.1% (heavy wines like Merlot)
1 g per 1 gallon will increase pH by 0.1% (light wines like Concord)

WINE TANNIN

500 mg (or 1 g) per 1 gallon

GLYCERIN

1 oz (or 2 oz) per 1 gallon (7.5 to 15 ml per 1 liter)

WINE CONDITIONER

7ml per 1 liter (if less – add 1/4 tsp of Potassium Sorbate per 1 gallon)

PASTEURIZATION

74 C (165 F) for 15 seconds for wine
71 C (160 F) for 1 minute for juice

MLF

When gravity is 1.020 or less.

COLD STABILIZATION: Temperature (C) = -1 * (Alcohol / 2)

YEAST for SPARKLING: 400 mg per bottle

1 ounce = 28.3495 grams

1 gallon = 3.78541 liters = 128 oz

1 pound = 454 grams

1 barrel = 60 gallons = 225 liters = 300 bottles

1 ton of grape produces 720 bottles

1 teaspoon (tsp) = 6 g = 1/3 tablespoon (tbsp)

Adding 30 g of sugar to 100 ml of water increases volume to 120 ml

Potassium metabisulfite: 1 gram = 150 ppm in 1 gallon

REGULATIONS: no more than 300 ppm. 50 ppm (or mg/L) becomes noticeable (taste-wise)

pH	0.8 ppm	0.5 ppm
	White Wine	Red Wine
2.9	11 ppm	7 ppm
3.0	13	8
3.1	16	10
3.2	21	13
3.3	26	16
3.4	32	20
3.5	40	25
3.6	50	31
3.7	63	39
3.8	79	49