

The Home Winemaking Page

Conversion Tables

US System - Metric System		
1 cup	=	237 ml
1 gallon	=	3.79 l
1 ounce (oz)	=	28.35 g
1 fl. ounce (fl. oz)	=	29.57 ml
1 pint	=	0.47 l
1 pound (lb)	=	453.6 g
1 quart	=	0.946 l
1 teaspoon (tsp)	=	5 g

Imperial System - Metric System		
1 gallon	=	4.54 l
1 ounce (oz)	=	28.35 g
1 fl. ounce (fl. oz)	=	28.4 ml
1 pint	=	0.568 l
1 pound (lb)	=	453.6 g
1 quart	=	1.136 l

Typical Wine Conversions		
1 °Oë	≈	2.7 g sugar/l
1 % alcohol	≈	19 g sugar/l
1 % acid	=	10 g/l
SG water	=	1000 kg/m ³
1 kg sugar dissolved	=	0.625 l

Sweetening	
Sweetness	SG
Dry	<1000
Medium dry	1000-1010
Medium sweet	1010-1020
Sweet	1020-1030
Dessert	1030-1040

Adding acid	
Kind of acid	TA increase per g/l
Tartaric	1.00
Malic	1.12
Citric	1.17

Temperature Table	
Degrees Fahrenheit	Degrees Celcius
10	-12.2
20	-6.7
30	-1.1
40	4.4
50	10.0
60	15.6
70	21.1
80	26.7
90	32.2
100	37.8

Hydrometer Table		
Specific gravity (S.G.)	Potential % _{vol} alcohol	Grammes sugar / litre
1010	0.9	12.5
1015	1.6	25
1020	2.3	44
1025	3.0	57
1030	3.7	76
1035	4.4	95
1040	5.1	107
1045	5.8	120
1050	6.5	132
1055	7.2	145
1060	7.8	157.5
1065	8.6	170
1070	9.2	182.5
1075	9.9	195
1080	10.6	208
1085	11.3	225
1090	12.0	240
1095	12.7	252
1100	13.4	265
1105	14.1	277
1110	14.9	290
1115	15.6	302.5
1120	16.3	315
1125	17.0	327.5
1130	17.7	340
1135	18.4	352

Pearson square	
	A = Value wine 1
	B = Value wine 2
	C = Value wanted
	D = Part of wine 1
	E = Part of wine 2
D = C - B E = A - C proportion = D : E	