

Wine must sugar

SG _{g/ml}	Brix	Sugar g/l	% Alcohol
1.025	6.5		3.3
1.030	7.7	79.3	3.7
1.035	9.0	92.5	4.4
1.040	10.4	105.7	5.4
1.045	11.6	118.8	6.1
1.050	12.8	131.9	6.8
1.055	14.0	145.0	7.6
1.060	15.2	158.1	8.3
1.065	16.4	171.1	9.0
1.070	17.6	184.2	9.7
1.075	18.7	197.3	10.4
1.080	19.8	210.4	11.1
1.085	20.9	223.5	11.9
1.090	22.0	236.6	12.6
1.095	23.1	249.7	13.4
1.100	24.2	262.8	14.0
1.105	25.3	275.8	14.9
1.110	26.5	288.7	15.0
1.115	27.6	301.9	16.4

Potassium BiSulfite

<p>BiSulfite sanitizer: 12.5g/l = 2 tsp/l</p> <p>BiSulfite must 50-80ppm: 0.12-0.19g/l 5-8 tab per 5gal = 2.2-3.5g/l9l = 0.37-0.59 tsp per 5gal (for pH 3.4, higher pH needs more sulfite)</p> <p>BiSulfite wine 30ppm: 0.07g/l 1.32g = 3 tab per 5gal 1.33g/19l = 0.22 tsp per 5gal</p> <p>5gal = 19 l 3.79 l/gal 1t=6g 1 tab=0.44g</p> <p>Harvest grapes when Brix × pH² ≈ 300 (eg. 24 × 3.6² = 311)</p>
