



THE BEVERAGE PEOPLE

Brewing Calculator

*"Fermentation is what we do.
Let us guide you on your brewing journey."*



COLOR

Beer color = malt lovibond X
pounds of each malt
added together, then ÷ by gallons of beer.

GRAVITY

Estimate gravity as points per pound per gallon:
Liquid malt and other sugar syrups = 36
Dry malt, and other dry sugars = 45
Most pale barley malts = 28

TEMPERATURE

Ferment most lagers between 46-58° F,
most ales between 60-75° F.

Hop IBU's

For 5 gallons, calculate bittering units (IBU) as:
Boil Factor X oz. hops X %alpha acids where:
Boil Factor: 60 minutes = 4 and 30 minutes = 1.4
and 5 minutes or later = 0.7

SERVING HOME BREWERS SINCE 1980

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