

Table 1-1 Potstillers' Guide to Wash Numbers

Specific Gravity	Degrees Brix	% Potential Alcohol	Sugar per US Gallon Solution		Workable Yeasts
			pounds	ounces	
grams/ml		(0.6Brix)-1			
1.000	1.6	0.0	0	1	A,B,C,D,E
1.005	2.7	0.6	0	2	A,B,C,D,E
1.010	3.8	1.3	0	4	A,B,C,D,E
1.015	4.9	1.9	0	6	A,B,C,D,E
1.020	6.0	2.6	0	8	A,B,C,D,E
1.025	7.1	3.3	0	9	A,B,C,D,E
1.030	8.2	3.9	0	11	A,B,C,D,E
1.035	9.3	4.6	0	13	A,B,C,D,E
1.040	10.4	5.2	0	15	B,C,D,E
1.045	11.5	5.9	1	0	B,C,D,E
1.050	12.6	6.6	1	2	B,C,D,E
1.055	13.7	7.2	1	4	B,C,D,E
1.060	14.8	7.9	1	6	B,C,D,E
1.065	15.9	8.5	1	7	B,C,D,E
1.070	17.0	9.2	1	9	C,D,E
1.075	18.1	9.9	1	11	C,D,E
1.080	19.2	10.5	1	13	C,D,E
1.085	20.3	11.2	1	14	C,D,E
1.090	21.4	11.8	2	0	C,D,E
1.095	22.5	12.5	2	2	C,D,E
1.100	23.6	13.2	2	4	C,D,E
1.105	24.7	13.8	2	6	C,D,E
1.110	25.8	14.5	2	7	C,D,E
1.115	26.9	15.1	2	9	D,E
1.120	28.0	15.8	2	11	D,E
1.125	29.1	16.5	2	13	D,E
1.130	30.2	17.1	2	14	D,E
1.135	31.3	17.8	3	0	D,E
1.140	32.4	18.4	3	2	E
1.145	33.5	19.1	3	4	E
1.150	34.6	19.8	3	6	E
1.155	35.7	20.4	3	7	NONE
1.160	36.8	21.1	3	9	NONE

key to yeasts: A(baker's) B(brewer's) C(wine) D(champagne) E(turbo)