

name	wash size	sugar vol	sugar wt	ABV%	yeast	Yst amt	main nute	main amt	A nute	A amt	B nute	B amt	C nute	amt
all bran	4 liter	3.5 c	1.54 lb	10.3	active dry	2 Tbls	all bran flakes	1 cup	boiled yeast	1/2 tsp	20-20-20	1/2 tsp		
	1 gal	3.31 c	1.46 lb	10.3	bakers	1.9 Tbls	(crushed)	.95 cup		.47 tsp		.47 tsp		
	1 liter	207 ml	239 g	10.3	yeast	7.4 ml		59.2 ml		.62 ml		.62 ml		
baby cereal	4 liter	3.5 c	1.54 lb	10.3	active dry	2 Tbls	baby cereal	1 cup						
	1 gal	3.31 c	1.46 lb	10.3	bakers	1.9 Tbls	(barley	.95 cup						
	1 liter	207 ml	239 g	10.3	yeast	7.4 ml	or grain)	59.2 ml						
tomato paste	80 liter	90 cups	18 kgs	13.9	fresh cube	225 g	tomato paste	3 cups	lemon juice	9 Tbls				
	1 gal	4.26 c	1.97 lbs	13.9	bakers	.376 oz		2.25 Tbls		1.28 tsp				
	1 liter	266 ml	225 g	13.9	yeast	2.81 g		8.87 ml		.34 tsp				
wheat germ	6 gal	22.7 c	10 lb	11.7	champagne	.176 oz	wheat germ	16 oz	citric acid	1 tsp				
	1 gal	3.78 c	1.67 lb	11.7	yeast	.029 oz		2.667 oz		.17 tsp				
	1 liter	236 ml	199.71 g	11.7	(red star)	.22 g		20.0 g		.217 ml				
plain sugar	6 gal	18.2 c	8 lb	9.4	active dry	1/2 cup	DAP	1 tsp	citric acid	1 tsp	gypsum	1 tsp	epsom	<1/8 tsp
	1 gal	3.0 c	1.3 lb	9.4	(or 1/2 amt	1.3 Tbls		.17 tsp		.17 tsp		.17 tsp		<.02 tsp
	1 liter	189 ml	160 g	9.4	distillers)	5.2 ml		.217 ml		.217 ml		.217 ml		<.027 ml

granulated sugar conversions-	volume			weight			ABV%
	cup	fluid oz	ml	oz	lb	gram	per gallon
	1.0	8	237	7.05	0.44	200	3.1
volume	1.5	12	355	10.58	0.66	300	4.7
to	2.0	16	473	14.10	0.88	400	6.2
weight	2.5	20	592	17.63	1.10	500	7.8
to	3.0	24	710	21.15	1.32	600	9.3
ABV% per	3.5	28	828	24.68	1.54	700	10.9
final volume	4.0	32	946	28.20	1.76	800	12.4
	4.5	36	1,065	31.73	1.98	900	14.0
	5.0	40	1,183	35.25	2.20	1,000	15.5

yeast	volume			weight			equivalent fresh (cake)	
equivalence-	cup	tsp	ml	oz	lb	gram	.6 oz cake	2 oz cake
dry foil pack	0.047	2.25	11	0.25	0.0156	7.1	1.11	0.333
dry 1lb bulk	3.33	160	789	16	1	448	71	21.3
dry 1kg bulk	7.33	352	1736	35.3	2.2	1000	157	47.1