

SG	Brix	Sugar	Sugar (lb&oz/gal.)		PA 1 (%)	PA 2 (%)	PA 3 (%)	PA 4 (%)	PA 5 (%)	PA Avg (%)
(degrees)	$((SG-1)*220)+1.6$	g/l	lb	oz	$0.6Br-1$	$F=7.36$	$Br*0.59$	$Br*0.54$	$PA=((Brix-3)*SG)*0.59$	$PA=AVG(PA1-5)$
1.000	1.6	4	0	1	0.0	0.0	0.9	0.9	0.0	0.4
1.005	2.7	17	0	2	0.6	0.7	1.6	1.5	0.0	0.9
1.010	3.8	30	0	4	1.3	1.4	2.2	2.1	0.5	1.5
1.015	4.9	44	0	6	1.9	2.0	2.9	2.6	1.1	2.1
1.020	6.0	57	0	8	2.6	2.7	3.5	3.2	1.8	2.8
1.025	7.1	70	0	9	3.3	3.4	4.2	3.8	2.5	3.4
1.030	8.2	83	0	11	3.9	4.1	4.8	4.4	3.2	4.1
1.035	9.3	97	0	13	4.6	4.8	5.5	5.0	3.8	4.7
1.040	10.4	110	0	15	5.2	5.4	6.1	5.6	4.5	5.4
1.045	11.5	123	1	0	5.9	6.1	6.8	6.2	5.2	6.0
1.050	12.6	136	1	2	6.6	6.8	7.4	6.8	5.9	6.7
1.055	13.7	149	1	4	7.2	7.5	8.1	7.4	6.7	7.4
1.060	14.8	163	1	6	7.9	8.2	8.7	8.0	7.4	8.0
1.065	15.9	176	1	7	8.5	8.8	9.4	8.6	8.1	8.7
1.070	17.0	189	1	9	9.2	9.5	10.0	9.2	8.8	9.3
1.075	18.1	202	1	11	9.9	10.2	10.7	9.8	9.6	10.0
1.080	19.2	215	1	13	10.5	10.9	11.3	10.4	10.3	10.7
1.085	20.3	228	1	14	11.2	11.5	12.0	11.0	11.1	11.4
1.090	21.4	242	2	0	11.8	12.2	12.6	11.6	11.8	12.0
1.095	22.5	255	2	2	12.5	12.9	13.3	12.1	12.6	12.7
1.100	23.6	268	2	4	13.2	13.6	13.9	12.7	13.4	13.4
1.105	24.7	282	2	6	13.8	14.3	14.6	13.3	14.1	14.0
1.110	25.8	295	2	7	14.5	14.9	15.2	13.9	14.9	14.7
1.115	26.9	308	2	9	15.1	15.6	15.9	14.5	15.7	15.4
1.120	28.0	321	2	11	15.8	16.3	16.5	15.1	16.5	16.0
1.125	29.1	335	2	13	16.5	17.0	17.2	15.7	17.3	16.7
1.130	30.2	348	2	14	17.1	17.7	17.8	16.3	18.1	17.4
1.135	31.3	361	3	0	17.8	18.3	18.5	16.9	19.0	18.1
1.140	32.4	374	3	2	18.4	19.0	19.1	17.5	19.8	18.8
1.145	33.5	387	3	4	19.1	19.7	19.8	18.1	20.6	19.5
1.150	34.6	401	3	6	19.8	20.4	20.4	18.7	21.4	20.1
1.155	35.7	414	3	7	20.4	21.1	21.1	19.3	22.3	20.8
1.160	36.8	427	3	9	21.1	21.7	21.7	19.9	23.1	21.5

1. Commonly used in amatuer home winemaking ( $PA = 0.6*Brix - 1$ ).
2. Initial gravity ( $F=7.75 - ((3*original\ gavity)/800)$ ). Within +/- 0.5% abv accuracy when final abv is 10-14%.
3. Rebased alcohol yield of 51.1% by weight of the sugar content of the must and is calculated based on the Brix value ( $\%abv = Brix*0.59$ ).
4. Alcohol yield of 43% by weight of the sugar content of the must and is calculated based on the Brix value ( $\%abv = Brix*0.43$ ).
5. 3 degrees Brix (0.021 degrees specific gravity) worth of non sugar solutes and 51.1% by weight alcohol yield.