

CO₂ content in g/l based on the head pressure and temperature of the beer

		head pressure (* 100 kPa)																										
		0.0	0.1	0.2	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6
temperature (°C)	-1	3.3	3.6	4.0	4.3	4.6	4.9	5.3	5.6	5.9	6.2	6.6	6.9	7.2	7.5	7.9	8.2	8.5	8.8	9.2	9.5	9.8	10.1	10.5	10.8	11.1	11.5	11.8
	0	3.2	3.5	3.8	4.1	4.4	4.8	5.1	5.4	5.7	6.0	6.3	6.6	7.0	7.3	7.6	7.9	8.2	8.5	8.9	9.2	9.5	9.8	10.1	10.4	10.7	11.1	11.4
	1	3.1	3.4	3.7	4.0	4.3	4.6	4.9	5.2	5.5	5.8	6.1	6.4	6.7	7.0	7.3	7.6	7.9	8.2	8.5	8.9	9.2	9.5	9.8	10.1	10.4	10.7	11.0
	2	3.0	3.3	3.6	3.9	4.1	4.4	4.7	5.0	5.3	5.6	5.9	6.2	6.5	6.8	7.1	7.4	7.7	8.0	8.3	8.5	8.8	9.1	9.4	9.7	10.0	10.3	10.6
	3	2.9	3.2	3.4	3.7	4.0	4.3	4.6	4.9	5.1	5.4	5.7	6.0	6.3	6.6	6.8	7.1	7.4	7.7	8.0	8.3	8.5	8.8	9.1	9.4	9.7	10.0	10.2
	4	2.8	3.0	3.3	3.6	3.9	4.1	4.4	4.7	5.0	5.2	5.5	5.8	6.1	6.3	6.6	6.9	7.2	7.4	7.7	8.0	8.3	8.5	8.8	9.1	9.4	9.6	9.9
	5	2.7	2.9	3.2	3.5	3.7	4.0	4.3	4.5	4.8	5.1	5.3	5.6	5.9	6.1	6.4	6.7	6.9	7.2	7.5	7.7	8.0	8.2	8.5	8.8	9.0	9.3	9.6
	6	2.6	2.9	3.1	3.4	3.6	3.9	4.1	4.4	4.6	4.9	5.2	5.4	5.7	5.9	6.2	6.4	6.7	6.9	7.2	7.5	7.7	8.0	8.2	8.5	8.7	9.0	9.3
	7	2.5	2.8	3.0	3.3	3.5	3.7	4.0	4.2	4.5	4.7	5.0	5.2	5.5	5.7	6.0	6.2	6.5	6.7	7.0	7.2	7.5	7.7	8.0	8.2	8.5	8.7	8.9
	8	2.4	2.7	2.9	3.1	3.4	3.6	3.9	4.1	4.3	4.6	4.8	5.1	5.3	5.5	5.8	6.0	6.3	6.5	6.7	7.0	7.2	7.5	7.7	7.9	8.2	8.4	8.7
	9	2.3	2.6	2.8	3.0	3.3	3.5	3.7	4.0	4.2	4.4	4.7	4.9	5.1	5.4	5.6	5.8	6.1	6.3	6.5	6.8	7.0	7.2	7.4	7.7	7.9	8.1	8.4
	10	2.3	2.5	2.7	2.9	3.2	3.4	3.6	3.8	4.1	4.3	4.5	4.7	5.0	5.2	5.4	5.6	5.9	6.1	6.3	6.5	6.8	7.0	7.2	7.4	7.7	7.9	8.1
	11	2.2	2.4	2.6	2.9	3.1	3.3	3.5	3.7	3.9	4.2	4.4	4.6	4.8	5.0	5.2	5.5	5.7	5.9	6.1	6.3	6.5	6.8	7.0	7.2	7.4	7.6	7.8
	12	2.1	2.3	2.6	2.8	3.0	3.2	3.4	3.6	3.8	4.0	4.2	4.4	4.7	4.9	5.1	5.3	5.5	5.7	5.9	6.1	6.3	6.5	6.8	7.0	7.2	7.4	7.6
	13	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.1	4.3	4.5	4.7	4.9	5.1	5.3	5.5	5.7	5.9	6.1	6.3	6.5	6.7	6.9	7.2	7.4
	14	2.0	2.2	2.4	2.6	2.8	3.0	3.2	3.4	3.6	3.8	4.0	4.2	4.4	4.6	4.8	5.0	5.2	5.4	5.5	5.7	5.9	6.1	6.3	6.5	6.7	6.9	7.1
	15	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.8	4.0	4.2	4.4	4.6	4.8	5.0	5.2	5.4	5.6	5.8	5.9	6.1	6.3	6.5	6.7	6.9
	16	1.9	2.1	2.2	2.4	2.6	2.8	3.0	3.2	3.4	3.5	3.7	3.9	4.1	4.3	4.5	4.7	4.8	5.0	5.2	5.4	5.6	5.8	5.9	6.1	6.3	6.5	6.7
	17	1.8	2.0	2.2	2.4	2.5	2.7	2.9	3.1	3.3	3.4	3.6	3.8	4.0	4.2	4.3	4.5	4.7	4.9	5.0	5.2	5.4	5.6	5.8	5.9	6.1	6.3	6.5
	18	1.8	1.9	2.1	2.3	2.5	2.6	2.8	3.0	3.2	3.3	3.5	3.7	3.9	4.0	4.2	4.4	4.5	4.7	4.9	5.1	5.2	5.4	5.6	5.8	5.9	6.1	6.3
	19	1.7	1.9	2.0	2.2	2.4	2.6	2.7	2.9	3.1	3.2	3.4	3.6	3.7	3.9	4.1	4.2	4.4	4.6	4.7	4.9	5.1	5.3	5.4	5.6	5.8	5.9	6.1
	20	1.7	1.8	2.0	2.1	2.3	2.5	2.6	2.8	3.0	3.1	3.3	3.5	3.6	3.8	3.9	4.1	4.3	4.4	4.6	4.8	4.9	5.1	5.3	5.4	5.6	5.7	5.9
	21	1.6	1.8	1.9	2.1	2.2	2.4	2.6	2.7	2.9	3.0	3.2	3.4	3.5	3.7	3.8	4.0	4.1	4.3	4.5	4.6	4.8	4.9	5.1	5.3	5.4	5.6	5.7
	22	1.6	1.7	1.9	2.0	2.2	2.3	2.5	2.6	2.8	2.9	3.1	3.3	3.4	3.6	3.7	3.9	4.0	4.2	4.3	4.5	4.6	4.8	4.9	5.1	5.3	5.4	5.6
	23	1.5	1.7	1.8	2.0	2.1	2.3	2.4	2.6	2.7	2.9	3.0	3.2	3.3	3.5	3.6	3.8	3.9	4.1	4.2	4.4	4.5	4.7	4.8	5.0	5.1	5.3	5.4
	24	1.5	1.6	1.8	1.9	2.1	2.2	2.3	2.5	2.6	2.8	2.9	3.1	3.2	3.4	3.5	3.6	3.8	3.9	4.1	4.2	4.4	4.5	4.7	4.8	5.0	5.1	5.2
25	1.4	1.6	1.7	1.9	2.0	2.1	2.3	2.4	2.6	2.7	2.8	3.0	3.1	3.3	3.4	3.5	3.7	3.8	4.0	4.1	4.2	4.4	4.5	4.7	4.8	4.9	5.1	

British ales 3.0 - 4.0 g/l
 Porter, Stout 3.4 – 4.6 g/l
 Belgian ales 3.8 – 4.8 g/l
 American ales 4.4 – 5.4 g/l

European lagers 4.4 – 5.4 g/l
 Belgian Lambic 4.8 – 5.6 g/l
 American wheat 5.4 – 6.6 g/l
 German wheat 6.6 – 9.0 g/l

Source style guidelines: John Palmer (howtobrew.com)