

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

		head pressure (psi)																													
		0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29
temperature (F)	30	3.3	3.5	3.8	4.0	4.2	4.4	4.7	4.9	5.1	5.3	5.6	5.8	6.0	6.2	6.5	6.7	6.9	7.2	7.4	7.6	7.8	8.1	8.3	8.5	8.7	9.0	9.2	9.4	9.6	9.9
	32	3.2	3.4	3.6	3.8	4.1	4.3	4.5	4.7	4.9	5.1	5.4	5.6	5.8	6.0	6.2	6.4	6.7	6.9	7.1	7.3	7.5	7.7	8.0	8.2	8.4	8.6	8.8	9.0	9.3	9.5
	34	3.1	3.3	3.5	3.7	3.9	4.1	4.3	4.5	4.7	4.9	5.2	5.4	5.6	5.8	6.0	6.2	6.4	6.6	6.8	7.0	7.2	7.4	7.7	7.9	8.1	8.3	8.5	8.7	8.9	9.1
	36	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	5.6	5.8	6.0	6.2	6.4	6.6	6.8	7.0	7.2	7.4	7.6	7.8	8.0	8.2	8.4	8.6	8.8
	38	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	7.3	7.5	7.7	7.9	8.1	8.3	8.4
	40	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.0	4.2	4.4	4.6	4.8	5.0	5.2	5.3	5.5	5.7	5.9	6.1	6.3	6.5	6.6	6.8	7.0	7.2	7.4	7.6	7.8	7.9	8.1
	42	2.6	2.8	3.0	3.2	3.4	3.5	3.7	3.9	4.1	4.2	4.4	4.6	4.8	5.0	5.1	5.3	5.5	5.7	5.9	6.0	6.2	6.4	6.6	6.8	6.9	7.1	7.3	7.5	7.7	7.8
	44	2.5	2.7	2.9	3.1	3.2	3.4	3.6	3.7	3.9	4.1	4.3	4.4	4.6	4.8	5.0	5.1	5.3	5.5	5.6	5.8	6.0	6.2	6.3	6.5	6.7	6.9	7.0	7.2	7.4	7.5
	46	2.4	2.6	2.8	2.9	3.1	3.3	3.4	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	5.8	5.9	6.1	6.3	6.4	6.6	6.8	6.9	7.1	7.3
	48	2.4	2.5	2.7	2.8	3.0	3.2	3.3	3.5	3.6	3.8	4.0	4.1	4.3	4.4	4.6	4.8	4.9	5.1	5.2	5.4	5.6	5.7	5.9	6.0	6.2	6.4	6.5	6.7	6.8	7.0
	50	2.3	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	4.4	4.6	4.7	4.9	5.1	5.2	5.4	5.5	5.7	5.8	6.0	6.1	6.3	6.4	6.6	6.8
	52	2.2	2.3	2.5	2.6	2.8	2.9	3.1	3.2	3.4	3.5	3.7	3.8	4.0	4.1	4.3	4.4	4.6	4.7	4.9	5.0	5.2	5.3	5.5	5.6	5.8	5.9	6.1	6.2	6.4	6.5
	54	2.1	2.3	2.4	2.5	2.7	2.8	3.0	3.1	3.3	3.4	3.6	3.7	3.8	4.0	4.1	4.3	4.4	4.6	4.7	4.8	5.0	5.1	5.3	5.4	5.6	5.7	5.9	6.0	6.1	6.3
	56	2.0	2.2	2.3	2.5	2.6	2.7	2.9	3.0	3.2	3.3	3.4	3.6	3.7	3.8	4.0	4.1	4.3	4.4	4.5	4.7	4.8	5.0	5.1	5.2	5.4	5.5	5.7	5.8	5.9	6.1
	58	2.0	2.1	2.2	2.4	2.5	2.6	2.8	2.9	3.0	3.2	3.3	3.4	3.6	3.7	3.8	4.0	4.1	4.2	4.4	4.5	4.7	4.8	4.9	5.1	5.2	5.3	5.5	5.6	5.7	5.9
	60	1.9	2.0	2.2	2.3	2.4	2.5	2.7	2.8	2.9	3.1	3.2	3.3	3.5	3.6	3.7	3.8	4.0	4.1	4.2	4.4	4.5	4.6	4.8	4.9	5.0	5.1	5.3	5.4	5.5	5.7
	62	1.8	2.0	2.1	2.2	2.3	2.5	2.6	2.7	2.8	3.0	3.1	3.2	3.3	3.5	3.6	3.7	3.8	4.0	4.1	4.2	4.3	4.5	4.6	4.7	4.8	5.0	5.1	5.2	5.3	5.5
	64	1.8	1.9	2.0	2.1	2.3	2.4	2.5	2.6	2.7	2.9	3.0	3.1	3.2	3.3	3.5	3.6	3.7	3.8	3.9	4.1	4.2	4.3	4.4	4.6	4.7	4.8	4.9	5.0	5.2	5.3
	66	1.7	1.8	1.9	2.1	2.2	2.3	2.4	2.5	2.6	2.8	2.9	3.0	3.1	3.2	3.3	3.5	3.6	3.7	3.8	3.9	4.0	4.2	4.3	4.4	4.5	4.6	4.8	4.9	5.0	5.1
	68	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.4	3.5	3.6	3.7	3.8	3.9	4.0	4.1	4.3	4.4	4.5	4.6	4.7	4.8	4.9
70	1.6	1.7	1.8	1.9	2.0	2.1	2.3	2.4	2.5	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.5	3.6	3.7	3.8	3.9	4.0	4.1	4.2	4.3	4.4	4.5	4.7	4.8	
72	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.6	3.7	3.8	3.9	4.0	4.1	4.2	4.3	4.4	4.5	4.6	
74	1.5	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4.1	4.2	4.3	4.4	4.5	
76	1.5	1.5	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4.0	4.1	4.2	4.3	
78	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	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4.0	4.1	4.2	4.2	
80	1.4	1.5	1.5	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4.0	4.0	
82	1.3	1.4	1.5	1.6	1.7	1.8	1.9	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	3.6	3.6	3.7	3.8	3.9	

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)