

CO₂ tryk ved karbonering af øl i fustager

Vælg karboneringstemperatur og ønsket CO₂ volumen, Aflæs CO₂ trykket (i Bar)

		Ønsket CO ₂ volumen																									
		1.5	1.6	1.7	1.8	1.9	2	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.8	2.9	3	3.1	3.2	3.3	3.4	3.5	3.6	3.7	3.8	3.9	4
		Porter, Stout: 1.5 - 2.2								Lager, Ale: 2.2 - 2.6						Hvede: 2.6 - 4											
Karboneringstemperatur, °C	0				0.1	0.2	0.2	0.3	0.4	0.4	0.5	0.6	0.6	0.7	0.8	0.8	0.9	1.0	1.0	1.1	1.1	1.2	1.3	1.3	1.4	1.5	1.5
	2.5		0.1	0.2	0.2	0.3	0.4	0.4	0.5	0.6	0.7	0.7	0.8	0.9	0.9	1.0	1.1	1.1	1.2	1.3	1.4	1.4	1.5	1.6	1.6	1.7	1.8
	5	0.1	0.2	0.3	0.3	0.4	0.5	0.6	0.7	0.7	0.8	0.9	1.0	1.0	1.1	1.2	1.3	1.3	1.4	1.5	1.6	1.6	1.7	1.8	1.9	1.9	2.0
	7.5	0.2	0.3	0.4	0.5	0.6	0.6	0.7	0.8	0.9	1.0	1.0	1.1	1.2	1.3	1.4	1.4	1.5	1.6	1.7	1.8	1.9	1.9	2.0	2.1	2.2	2.3
	10	0.3	0.4	0.5	0.6	0.7	0.8	0.9	1.0	1.0	1.1	1.2	1.3	1.4	1.5	1.6	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.2	2.3	2.4	2.5
	12.5	0.5	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	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.6	2.7	2.7
	15	0.6	0.7	0.8	0.9	1.0	1.1	1.2	1.3	1.4	1.5	1.6	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
	17.5	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	2.8	2.9	3.0	3.1	3.2	3.3
20	0.8	0.9	1.0	1.1	1.3	1.4	1.5	1.6	1.7	1.8	1.9	2.0	2.1	2.2	2.3	2.4	2.6	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.5	
22.5	0.9	1.1	1.2	1.3	1.4	1.5	1.6	1.7	1.9	2.0	2.1	2.2	2.3	2.4	2.5	2.7	2.8	2.9	3.0	3.1	3.2	3.3	3.4	3.6	3.7	3.8	
25	1.1	1.2	1.3	1.4	1.6	1.7	1.8	1.9	2.0	2.2	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	4.0	

Tabel: CO₂ tryk i fustage, Bar

Eksempler:		Formel:		P = -16.6999 - 0.0101059 T + 0.00116512 T ² + 0.173354 T V + 4.24267 V - 0.0684226 V ²	
				P i psi, T i Fahrenheit	
	Mål vol CO ₂	Tryk (Bar)			
		5°C	20°C		
Stout	2.0	0.5	1.4	Omregning	1 psi = 0.069 Bar 1 Bar = 14.5 psi °C = 5 * (°F - 32) / 9
Ale	2.4	0.8	1.8		
Hvede	3.3	1.5	2.8		

Kilder:

<http://www.brainlubeonline.com/GasLawsBeer.html>

<http://brewery.org/brewery/library/CO2charts.html>

[Link: Læs om karbonering af hjemmebrygget øl](#)

- Se mere på Hjemmeriet.com

