

THE ONE - PAGE GUIDE TO PRIMING YOUR CASK

1. It is best to fill the cask with beer racked out of the fermenter once the beer has reached final gravity. Cold-crashing is OK, but use the fermentation temperature for the charts below. **DO NOT FILTER!**
2. Determine how much priming sugar you need using this formula:

$$1.4 [\text{dissolved (volumes of CO}_2)] - \text{Residual CO}_2 \text{ from Fermentation} = \text{Required Volumes of CO}_2$$
3. Look up Required Volumes for your vessel to determine amount of dextrose required to carbonate.

Fermentation Temperature (°F/°C)	Volumes of CO ₂
47 °F (8.33 °C)	1.21
50 °F (10.0 °C)	1.15
53 °F (11.7 °C)	1.09
56 °F (13.3 °C)	1.04
59 °F (15.0 °C)	0.988
62 °F (16.7 °C)	0.940
65 °F (18.3 °C)	0.894
68 °F (20.0 °C)	0.850
71 °F (21.7 °C)	0.807
74 °F (23.3 °C)	0.767
77 °F (25.0 °C)	0.728
80 °F (26.7 °C)	0.691
83 °F (28.3 °C)	0.655

Table 1

Volumes CO ₂ in a pin	Volumes CO ₂ in a firkin	Dextrose/ Corn Sugar (oz.)
0.32	0.16	1
0.48	0.24	1.5
0.64	0.32	2
0.80	0.40	2.5
0.96	0.48	3
1.12	0.56	3.5
1.28	0.64	4
1.44	0.72	4.5
1.60	0.80	5
1.76	0.88	5.5
1.92	0.96	6
2.08	1.04	6.5
2.24	1.12	7

Table 2

Example: Merkin's Best Bitter has finished its fermentation at 65°F. According to Table 1, it has .894 dissolved volumes of CO₂ in solution. $1.4 - .894 = .506$ dissolved volumes required. We look this up on Table 2. To fill a pin, this means MBB needs ~1.6 oz of dextrose.

4. Sanitize the required dextrose by boiling for 2 minutes in small amount of water. Add to cask while racking beer.
5. Any fermentable can be used to prime the beer. Calculate the equivalency to the required ounces of dextrose.
6. Allow at least 3 days but preferably 2-3 weeks to condition.