



# TEMPERATURE AND PRESSURE RELATIONS FOR DRAFT BEER

## Gauge Pressure - Pounds Per Square Inch

Temperature of Beer - Degrees Fahrenheit

	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30
30°	1.9	2.1	2.4	2.6	2.8	3.0	3.2	3.5	3.7	3.9	4.1	4.3	4.7	4.9	5.0
31°	1.9	2.1	2.3	2.5	2.8	3.0	3.2	3.4	3.6	3.8	4.0	4.3	4.5	4.7	4.9
32°	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.2	4.4	4.6	4.8
33°	1.8	2.0	2.2	2.4	2.6	2.8	3.1	3.3	3.5	3.7	3.9	4.1	4.3	4.5	4.7
34°	1.8	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
35°	1.7	1.9	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
36°	1.7	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.2	3.4	3.6	3.8	4.0	4.2	4.4
37°	1.7	1.8	2.0	2.2	2.4	2.6	2.8	3.0	3.2	3.4	3.6	3.8	3.9	4.1	4.3
38°	1.6	1.8	2.0	2.2	2.4	2.6	2.8	2.9	3.1	3.3	3.5	3.7	3.9	4.1	4.2
39°	1.6	1.8	2.0	2.2	2.3	2.5	2.7	2.9	3.1	3.3	3.4	3.6	3.8	4.0	4.2
40°	1.6	1.7	1.9	2.1	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.6	3.7	3.9	4.1
41°	1.5	1.7	1.9	2.1	2.3	2.4	2.6	2.8	3.0	3.1	3.3	3.5	3.7	3.9	4.0
42°	1.5	1.7	1.9	2.0	2.2	2.4	2.6	2.7	2.9	3.1	3.3	3.4	3.6	3.8	4.0
43°	1.5	1.6	1.8	2.0	2.2	2.3	2.5	2.7	2.9	3.0	3.2	3.4	3.6	3.7	3.9
44°	1.4	1.6	1.8	2.0	2.1	2.3	2.5	2.6	2.8	3.0	3.1	3.3	3.5	3.7	3.8
45°	1.4	1.6	1.8	1.9	2.1	2.3	2.4	2.6	2.8	2.9	3.1	3.3	3.5	3.6	3.8
46°	1.4	1.5	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
47°	1.3	1.5	1.7	1.8	2.0	2.2	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.5	3.7
48°	1.3	1.5	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
49°	1.3	1.5	1.6	1.8	1.9	2.1	2.3	2.4	2.6	2.8	2.9	3.1	3.2	3.4	3.6
50°	1.3	1.4	1.6	1.7	1.9	2.1	2.2	2.4	2.5	2.7	2.9	3.0	3.2	3.3	3.5
51°	1.3	1.4	1.6	1.7	1.9	2.0	2.2	2.3	2.5	2.7	2.8	3.0	3.1	3.3	3.4
52°	1.2	1.4	1.5	1.7	1.8	2.0	2.1	2.3	2.5	2.6	2.8	2.9	3.1	3.2	3.4
53°	1.2	1.4	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
54°	1.2	1.3	1.5	1.6	1.8	1.9	2.1	2.2	2.4	2.5	2.7	2.8	3.0	3.1	3.2
55°	1.2	1.3	1.5	1.6	1.8	1.9	2.0	2.2	2.3	2.5	2.6	2.8	2.9	3.0	3.2
56°	1.2	1.3	1.4	1.6	1.7	1.9	2.0	2.2	2.3	2.4	2.6	2.7	2.9	3.0	3.1
57°	1.1	1.3	1.4	1.5	1.7	1.8	2.0	2.1	2.3	2.4	2.5	2.7	2.8	2.9	3.1
58°	1.1	1.2	1.4	1.5	1.7	1.8	1.9	2.1	2.2	2.4	2.5	2.6	2.8	2.9	3.0
59°	1.1	1.2	1.4	1.5	1.6	1.8	1.9	2.0	2.2	2.3	2.4	2.6	2.7	2.8	3.0
60°	1.1	1.2	1.3	1.5	1.6	1.8	1.9	2.0	2.1	2.3	2.4	2.5	2.7	2.8	2.9

- Blue = Stout and porters: 1.2-2.1 volumes CO2
- Green = Ales, Lagers, & Light Pilsners (Most American Style Beers): 2.1-2.8 volumes CO2
- Yellow = Wheat Beers, Belgian Ales: 2.9-4.0 volumes CO2
- Red = Over Carbonated (Except for specialty beers): 4.1+ volumes CO2

This chart is for reference use only.

Taprite Mfg - 3248 Northwestern Dr - San Antonio, TX 78238 - 800-779-8489