



There is a science to carbonating beer from a tank of CO<sub>2</sub>. How much pressure (PSI) is applied at a specific temperature will determine how much carbonation (volumes of CO<sub>2</sub>) your beer has. This chart will tell you where to set your CO<sub>2</sub> gauge (PSI) depending on your desired volumes and the temperature of your beer.

**Volumes of Carbon Dioxide (CO<sub>2</sub>)**  
Pounds per square inch (psi)

Beer Temperature (°F)	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
35			1.83	1.93	2.03	2.09	2.24	2.34	2.43	2.52	2.62	2.73	2.83	2.93	3.02													
36			1.79	1.88	1.99	2.04	2.20	2.29	2.39	2.47	2.57	2.67	2.77	2.88	2.96													
37			1.84	1.94	2.00	2.15	2.24	2.34	2.42	2.52	2.62	2.72	2.80	2.90	3.00													
38			1.80	1.90	1.96	2.10	2.20	2.29	2.38	2.47	2.57	2.67	2.75	2.85	2.94													
39				1.86	1.92	2.05	2.15	2.25	2.34	2.43	2.52	2.61	2.70	2.80	2.89	2.98												
40				1.82	1.87	2.01	2.10	2.20	2.30	2.39	2.47	2.56	2.65	2.75	2.84	2.93	3.01											
41					1.83	1.97	2.06	2.16	2.25	2.35	2.43	2.52	2.60	2.70	2.79	2.87	2.96											
42					1.80	1.93	2.02	2.12	2.21	2.30	2.39	2.47	2.56	2.65	2.74	2.82	2.91	3.00										
43						1.90	1.99	2.08	2.17	2.25	2.34	2.43	2.52	2.60	2.69	2.78	2.86	2.95										
44						1.86	1.95	2.04	2.13	2.21	2.30	2.39	2.47	2.56	2.64	2.73	2.81	2.90	2.99									
45						1.82	1.91	2.00	2.08	2.17	2.26	2.34	2.42	2.51	2.60	2.68	2.77	2.85	2.94	3.02								
46							1.88	1.96	2.04	2.13	2.22	2.30	2.38	2.47	2.55	2.63	2.72	2.80	2.89	2.98								
47							1.84	1.92	2.00	2.08	2.18	2.25	2.34	2.42	2.50	2.59	2.67	2.75	2.84	2.93	3.02							
48							1.80	1.88	1.96	2.05	2.14	2.21	2.30	2.38	2.46	2.55	2.62	2.70	2.79	2.87	2.96							
49								1.85	1.93	2.01	2.10	2.18	2.25	2.34	2.42	2.50	2.58	2.66	2.75	2.83	2.91	2.99						
50								1.82	1.90	1.98	2.06	2.14	2.21	2.30	2.38	2.45	2.54	2.62	2.70	2.76	2.86	2.94	3.02					
51									1.87	1.95	2.02	2.10	2.18	2.25	2.34	2.41	2.49	2.57	2.65	2.73	2.81	2.89	2.97					
52									1.84	1.91	1.99	2.06	2.14	2.22	2.30	2.37	2.45	2.54	2.61	2.69	2.76	2.84	2.93	3.00				
53									1.80	1.88	1.96	2.03	2.10	2.18	2.26	2.33	2.41	2.48	2.57	2.64	2.72	2.80	2.88	2.95	3.03			
54										1.85	1.93	2.00	2.07	2.15	2.22	2.29	2.37	2.44	2.52	2.60	2.67	2.75	2.83	2.90	2.98			
55										1.82	1.89	1.97	2.04	2.11	2.19	2.25	2.33	2.40	2.47	2.55	2.63	2.70	2.78	2.85	2.93	3.01		

**Table Key:**

- Under-carbonated = 0 – 1.40 volumes CO<sub>2</sub>
- Stouts and porters = 1.50 – 2.20 volumes CO<sub>2</sub>
- Lagers, ales, ambers, most beers = 2.20 – 2.60 volumes CO<sub>2</sub>
- Highly carbonated ales, lambics, wheat beers = 2.60 – 4.0 volumes CO<sub>2</sub>
- Over-carbonated (except for certain specialty ales) = 4.1+ volumes CO<sub>2</sub>

*Use this force carbonation chart at your own risk. Never exceed the pressure rating of the carbonating vessel as injury to yourself or others may result. This information is provided "as is" and the author assumes no liability for the use of the results from this force carbonation chart.*