



YEAST CONVERSION RATES

Yeast strain, grape variety, degree of ripeness, fermentation temperature, degree of fermentation aeration and shape / size of fermentor affect the sugar to alcohol conversion rate. Evidence suggests a Balling to % alcohol conversion of approximately 0.55 to 0.61.

| Balling | Lower alcohol % Conversion rate = 0.55 | Higher alcohol % Conversion rate = 0.61 |
|---------|---|--|
| 18.0 | 9.9 | 11.0 |
| 18.5 | 10.2 | 11.3 |
| 19.0 | 10.5 | 11.6 |
| 19.5 | 10.7 | 11.9 |
| 20.0 | 11.0 | 12.2 |
| 20.5 | 11.3 | 12.5 |
| 21.0 | 11.6 | 12.8 |
| 21.5 | 11.8 | 13.1 |
| 22.0 | 12.1 | 13.4 |
| 22.5 | 12.4 | 13.7 |
| 23.0 | 12.7 | 14.0 |
| 23.5 | 12.9 | 14.3 |
| 24.0 | 13.2 | 14.6 |
| 24.5 | 13.5 | 14.9 |
| 25.0 | 13.8 | 15.2 |
| 25.5 | 14.0 | 15.6 |
| 26.0 | 14.3 | 15.9 |
| 26.5 | 14.6 | 16.2 |
| 27.0 | 14.9 | 16.5 |
| 27.5 | 15.1 | 16.8 |
| 28.0 | 15.4 | 17.1 |

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