

## CARBON DIOXIDE GAS VOLUME CHART

Volumes of Carbon Dioxide by One Volume of Liquid

		GAUGE PRESSURE IN POUNDS PER SQUARE INCH																
degrees		0	2	4	6	8	10	12	14	16	18	20	22	24	26	28	30	
TEMPERATURE	Fahrenheit	Celsius																
	32	0.0	1.7	1.9	2.2	2.4	2.6	2.9	3.1	3.3	3.5	3.8	4.0	4.2	4.4	4.7	4.9	5.2
	33	0.6	1.7	1.9	2.1	2.4	2.6	2.8	3.0	3.2	3.5	3.7	3.9	4.1	4.3	4.6	4.8	5.1
	34	1.1	1.6	1.9	2.1	2.3	2.5	2.7	2.9	3.2	3.4	3.6	3.8	4.1	4.3	4.5	4.7	4.9
	35	1.7	1.6	1.8	2.0	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.8	4.0	4.2	4.4	4.6	4.8
	36	2.2	1.6	1.8	2.0	2.2	2.4	2.6	2.8	3.0	3.3	3.5	3.7	3.9	4.1	4.3	4.5	4.7
	37	2.8	1.5	1.7	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
	38	3.3	1.5	1.7	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.7	4.1	4.3	4.5
	39	3.9	1.5	1.7	1.9	2.1	2.3	2.5	2.7	2.9	3.1	3.3	3.5	3.7	3.9	4.0	4.3	4.5
	40	4.4	1.5	1.6	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	4.3
	41	5.0	1.4	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
	42	5.5	1.4	1.6	1.8	2.0	2.1	2.3	2.5	2.8	2.9	3.1	3.3	3.5	3.6	3.8	3.9	4.2
43	6.1	1.4	1.6	1.7	1.9	2.1	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.6	3.8	3.9	4.1	
44	6.7	1.3	1.5	1.7	1.9	2.1	2.2	2.4	2.6	2.8	3.0	3.1	3.3	3.5	3.7	3.9	4.0	
45	7.2	1.3	1.5	1.7	1.8	2.0	2.2	2.4	2.5	2.7	2.9	3.1	3.3	3.4	3.6	3.8	4.0	
46	7.8	1.3	1.5	1.6	1.8	2.0	2.2	2.3	2.5	2.7	2.8	3.0	3.2	3.4	3.5	3.7	3.9	
47	8.3	1.3	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	
48	8.9	1.2	1.4	1.6	1.7	1.9	2.1	2.2	2.4	2.6	2.7	2.9	3.1	3.2	3.4	3.6	3.7	
49	9.4	1.2	1.4	1.5	1.7	1.9	2.0	2.2	2.4	2.5	2.7	2.8	3.0	3.2	3.3	3.5	3.7	
50	10.0	1.2	1.4	1.5	1.7	1.8	2.0	2.2	2.3	2.5	2.6	2.8	2.9	3.1	3.3	3.4	3.6	

**General Carbonating Levels:**

<b>CIDERS</b>	2.7 - 4.0 VOLUMES
<b>WINE COOLERS</b>	2.7 - 4.0 VOLUMES
<b>BEER</b>	2.0 - 2.7 VOLUMES