

Volume of Wort Needed for Carbonation

5 Gallons 1.040

Oz. OF GYLE (SPEISE)	LOW CARBONATION	32	LOW= 2.2 vol	PRIMING SUGAR (Oz.)	3.0
Volume	MED. LOW CARBONATION	40	MEDLOW= 2.4 vol	weight	4.0
	MED. HIGH CARBONATION	48	MEDHIGH= 2.6 vol		5.0
	HIGH CARBONATION	56	HIGH= 2.8 vol		6.0

5 Gallons 1.050

KRAEUSENING/AGING		
Oz. OF GYLE (SPEISE)	LOW CARBONATION	25
	MED. LOW CARBONATION	32
	MED. HIGH CARBONATION	38
	HIGH CARBONATION	44

5 Gallons 1.060

Oz. OF GYLE (SPEISE)	LOW CARBONATION	21
	MED. LOW CARBONATION	27
	MED. HIGH CARBONATION	32
	HIGH CARBONATION	37

5 Gallons 1.070

Oz. OF GYLE (SPEISE)	LOW CARBONATION	18
	MED. LOW CARBONATION	23
	MED. HIGH CARBONATION	27
	HIGH CARBONATION	32

5 Gallons 1.080

Oz. OF GYLE (SPEISE)	LOW CARBONATION	16
	MED. LOW CARBONATION	20
	MED. HIGH CARBONATION	24
	HIGH CARBONATION	28

5 Gallons 1.090

Oz. OF GYLE (SPEISE)	LOW CARBONATION	14
	MED. LOW CARBONATION	18
	MED. HIGH CARBONATION	21
	HIGH CARBONATION	25

5 Gallons 1.100

Oz. OF GYLE (SPEISE)	LOW CARBONATION	13
	MED. LOW CARBONATION	16
	MED. HIGH CARBONATION	19
	HIGH CARBONATION	22

6 Gallons 1.050

KRAEUSENING/AGING		
Oz. OF GYLE (SPEISE)	LOW CARBONATION	31
	MED. LOW CARBONATION	38
	MED. HIGH CARBONATION	46
	HIGH CARBONATION	54

10 Gallons 1.050

Oz. OF GYLE (SPEISE)	LOW CARBONATION	51
	MED. LOW CARBONATION	63
	MED. HIGH CARBONATION	76
	HIGH CARBONATION	89

Gyle or speise is unfermented wort. When added to the fermented wort just before bottling or kegging it will carbonate your beer to the indicated level. The volumes listed are in fluid ounces and are based on the original gravity and assume average fermentability of the wort. If your wort has either unusually high or low fermentability you will need to adjust the volume. All the amounts are based on the following volumes of CO₂:

Low carbonation = 2.2 volumes CO₂

Medium low carbonation = 2.4 volumes CO₂

Medium high carbonation = 2.6 volumes CO₂

High carbonation = 2.8 volumes CO₂

EXAMPLE: You have 5 gallons of finished Munich lager with an original gravity of 1.050. You want a carbonation level that's medium (around 2.5 volumes). Looking at the table for OG 1.050 - midway between med low and med high is your target.

Add about 35 ounces of reserved unfermented wort (gyle). This should provide approximately 2.5 volumes of CO₂.

If your OG was at 1.055 you would check both the 1.050 and 1.060 tables and split the difference. You'd get 35 from the 1.050 table and about 29.5 from the 1.060 table. The average of about 32.5 will provide the desired 2.5 volumes CO₂

While this is approximate, depending on the fermentability of your wort, it works great, producing a fine, long lasting head without any chance of changing the flavor of your beer

The formula is:

$$\text{Oz. Gyle} = 8 \times 32 \times \text{Beer Volume} / ((\text{OG}-1) \times 1000)$$