Table I
Guideline for degrees of carbonation at various beer temperatures.
Pounds per Square Inch

	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	28	29	30	
30	1.82	1.92	2.03	2.14	2.23	2.36	2.48	2.60	2.70	2.82	2.93	3.02																			
31	1.78	1.88	2.00	2.10	2.20	2.31	2.42	2.54	2.65	2.76	2.86	2.96																			
32	1.75	1.85	1.95	2.05	2.15	2.27	2.38	2.48	2.59	2.70	2.80	2.90	3.00	3.11	3.21																
33		1.81	1.91	2.01	2.10	2.23	2.33	2.43	2.53	2.63	2.74	2.84	2.96	3.06	3.15	3.25															
34		1.78	1.86	1.97	2.06	2.18	2.28	2.38	2.48	2.58	2.69	2.79	2.90	3.00	3.09	3.19															
35			1.83	1.93	2.02	2.14	2.24	2.34	2.43	2.52	2.63	2.73	2.83	2.93	3.02	3.12	3.22														
36			1.79	1.88	1.98	2.09	2.19	2.29	2.38	2.47	2.57	2.67	2.77	2.86	2.96	3.05	3.15	3.24													
37				1.84	1.94	2.04	2.14	2.24	2.33	2.42	2.52	2.62	2.71	2.80	2.90	3.00	3.09	3.18	3.27												
38				1.80	1.90	2.00	2.10	2.20	2.29	2.38	2.48	2.57	2.66	2.75	2.85	2.94	3.03	3.12	3.21												
39					1.86	1.96	2.06	2.15	2.25	2.34	2.43	2.52	2.61	2.70	2.80	2.89	2.98	3.07	3.16	3.25											
40					1.83	1.92	2.01	2.10	2.20	2.30	2.39	2.47	2.56	2.65	2.75	2.84	2.93	3.01	3.10	3.19	3.28										
41					1.79	1.88	1.97	2.06	2.16	2.25	2.34	2.43	2.52	2.60	2.70	2.79	2.88	2.96	3.05	3.14	3.23										
42					1.75	1.85	1.94	2.02	2.12	2.21	2.30	2.39	2.48	2.56	2.65	2.74	2.83	2.91	3.00	3.09	3.18	3.26									
43					1.72	1.81	1.90	1.99	2.08	2.17	2.26	2.34	2.43	2.52	2.61	2.69	2.78	2.86	2.95	3.04	3.13	3.21									
44					1.69	1.78	1.87	1.95	2.04	2.13	2.22	2.30	2.39	2.47	2.56	2.64	2.73	2.81	2.90	2.99	3.07	3.16	3.24								
45					1.66	1.75	1.84	1.91	2.00	2.08	2.17	2.26	2.34	2.42	2.51	2.60	2.69	2.77	2.86	2.94	3.02	3.11	3.19								
46					1.62	1.71	1.80	1.88	1.96	2.04	2.13	2.22	2.30	2.38	2.47	2.55	2.64	2.72	2.81	2.89	2.98	3.06	3.15	3.23							
47					1.59	1.68	1.76	1.84	1.92	2.00	2.09	2.18	2.26	2.34	2.42	2.50	2.59	2.67	2.76	2.84	2.93	3.02	3.09	3.18							
48					1.56	1.65	1.73	1.81	1.89	1.96	2.05	2.14	2.22	2.30	2.38	2.46	2.54	2.62	2.71	2.79	2.88	2.96	3.04	3.13							
49					1.53	1.62	1.70	1.79	1.86	1.93	2.01	2.10	2.18	2.25	2.34	2.42	2.50	2.58	2.67	2.75	2.83	2.91	3.00	3.07	3.15						
50					1.50	1.59	1.66	1.74	1.82	1.90	1.98	2.06	2.14	2.21	2.30	2.38	2.46	2.54	2.62	2.70	2.78	2.86	2.94	3.02	3.10	3.17					
51						1.57	1.64	1.71	1.79	1.87	1.95	2.02	2.10	2.18	2.26	2.34	2.42	2.49	2.57	2.65	2.74	2.82	2.90	2.97	3.05	3.13	3.19				
52						1.54	1.61	1.68	1.76	1.84	1.92	1.99	2.06	2.14	2.22	2.30	2.38	2.45	2.53	2.61	2.68	2.76	2.84	2.92	3.00	3.06	3.13	3.22			
53						1.51	1.59	1.66	1.74	1.81	1.89	1.96	2.03	2.10	2.18	2.26	2.34	2.41	2.49	2.57	2.64	2.71	2.79	2.86	2.94	3.01	3.09	3.16			
54							1.56	1.63	1.71	1.78	1.86	1.93	2.00	2.07	2.15	2.22	2.30	2.37	2.45	2.52	2.59	2.66	2.74	2.81	2.89	2.96	3.04	3.10	3.17		
55							1.53	1.60	1.68	1.75	1.82	1.89	1.97	2.04	2.12	2.19	2.26	2.33	2.40	2.47	2.54	2.62	2.69	276	2.83	2.89	2.97	3.04	3.11	3.18	
56							1.50	1.57	1.65	1.72	1.79	1.86	1.93	2.00	2.08	2.15	2.22	2.29	2.36	2.43	2.50	2.57	2.64	2.71	2.78	2.85	2.92	2.99	3.06	3.13	
57								1.54	1.62	1.70	1.77	1.83	1.90	1.97	2.04	2.11	2.18	2.25	2.32	2.39	2.46	2.53	2.60	2.66	2.73	2.80	2.87	2.94	3.00	3.08	
58								1.51	1.59	1.67	1.74	1.80	1.87	1.94	2.01	2.08	2.15	2.21	2.28	2.35	2.42	2.48	2.55	2.62	2.69	2.75	2.82	2.88	2.95	3.02	
59									1.56	1.64	1.71	1.77	1.84	1.91	1.98	2.04	2.11	2.17	2.24	2.31	2.38	2.43	2.50	2.57	2.64	2.70	2.77	2.84	2.91	2.97	
60									1.54	1.62	1.69	1.75	1.82	1.88	1.95	2.01	2.08	2.14	2.21	2.27	2.34	2.40	2.47	2.53	2.60	2.66	2.73	2.79	2.86	2.92	

To use this chart: First find the temperature of your beer along the outside vertical edge. Look across until you reach the carbonation level desired (the numbers in the grid express the volumes of carbon dioxide; 1 L of beer containing 3 L of carbon dioxide at standard temperature and pressure is said to contain 3 volumes of carbon dioxide). Then look up to the top of that column to find the required pressure, and set your regulator accordingly.

This chart was adapted from reference 2 and "Solubility of Carbon Dioxide in Beer: Pressure-Temperature Relationships," courtesy of Zahm and Nagel Co. Inc. (Rochester, New York).

Style & Volumes of CO_2
American ales 2.2–3.0
British ales 1.5–2.2
German weizens 2.8–5.1
Belgian ales 2.0–4.5
European Lagers 2.4–2.6
American Lagers 2.5–2.8