

IBU:OG (IBU to Original Gravity) ratio

Derived from Ray Daniel's book, "Designing Great Beers". Use this as a guide, not a hard and fast rule when formulating a recipe.

To calculate your ratio, take a recipe's IBU and divide by the last two digits of the original gravity.

For example: Say a recipe has an IBU of 40 and an OG of 1.056.

The IBU:OG ratio is:  $40/56 = .71$

Alt-.70

Kolsch- .53

Barley Wine- .94

Ordinary bitter- 1.28

Special Bitter- .73

Extra Special Bitter- .73

Pale Ale- .91

IPA- 1.10

Bock- .34

Helles- .36

Doppel- .33

Eisbock- .26

Mild Brown- .64

English Brown- .56

American Brown- .95

Old Ale- .58

Bohemian Pils- .75-.85

German Pils- .68-.80

Dortmunder Export- .40-.60

Munich Helles- .38-.48

Brown porter- .55-.72

Robust Porter- .61-.93

Scottish Ale .3-.5

Octoberfest- .42-.50

Wheat- .14-.34

Classic Stout- .8-1.20

Foreign Stout- .9

Sweet Stout- .3-.5

Imperial Stout- .9