



## **Extract Consultants TTB Approved Flavors Brewers Dosing Guide**

Use this guide alongside your beer flavoring process for our recommendations on dosage amounts, dosing methods, and as a quick reference guide for measurements.

### **Equipment Needed**

- A micropipette that can go as low as 2 ul
- A larger pipette for ml measurements

### **Dosing Guide**

All dosing is approximate as levels may vary depending on the type of beer and flavor used

<b>Vessel Size</b>	<b>Volume</b>	<b>Dosing</b>
Taster	4 oz	2 ul
Pint	16 oz	8 ul
Growler	32 oz	16 ul
Growler	64 oz	32 ul
Sixtel	5.2 gal	250 - 600 ul
Keg (1/2 Barrel)	15.5 gal	1 - 8 ml
Barrel	31 gal	15 - 40 ml

### **Dosing Methods**

#### General Notes

- Start your dosing at 2 ul of flavor per 4 oz of beer
- Some flavors have a big nose to them and faint flavors, while others have very little nose and big flavors
- Flavors will not cause any cloudiness in your beer

#### Tasters, Pints, & Growlers

- Rinse vessel
- Dose vessel with appropriate dosing tool
- Notice physical appearance of beer, the nose, and the flavors
- Make detailed notes on dosing and tasting
- Adjust the dosing until you reach the desired flavor/nose

## Dosing Methods (cont.)

### Kegs (1/2 Barrel)

- Separate out the appropriate amount of beer after finishing stages
- Add the terpenes using the appropriate dosing tool
- Gently agitate
- Taste and log all dosing and flavor notes

### Barrels

- Add the flavor to the empty brightening tank
- Add beer
- Finish the brewing process
- Taste and log all dosing and flavor notes

## Measurement Guides

Ounces	Milliliters	Microliters
1 oz	30 ml	3000 ul
4 oz	118 ml	118,000 ul
8 oz	236 ml	236,000 ul

Ounces	Pints	Liters	Milliliters
16 oz	1 pint	0.473 L	473 ml
32 oz	2 pints	0.946 L	946 ml
64 oz	4 pints	1.892 L	1892 ml

Vessel	Sixtels	Gallons	Ounces	Liters	Milliliters
Sixtel	1 sixel	5.2 gal	661 oz	19.55 L	19,548 ml
Keg	3 sixtels	15.5 gal	1948 oz	58.67 L	58,674 ml
Barrel	6 sixtels	31 gal	3968 oz	117.38 L	117,348 ml