

COMPARATIVE TABLE OF BEAUME DEGREES AND  
SPECIFIC GRAVITY ACCORDING TO  
BOURGOUNNON.

FOR LIQUIDS HEAVIER THAN WATER.

Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.
0	1.0000	19	1.1516	38	1.3574	57	1.6527
1	1.0069	20	1.1608	39	1.3703	58	1.6719
2	1.0140	21	1.1702	40	1.3834	59	1.6915
3	1.0212	22	1.1798	41	1.3968	60	1.7115
4	1.0285	23	1.1895	42	1.4104	61	1.7321
5	1.0358	24	1.1994	43	1.4244	62	1.7531
6	1.0433	25	1.2095	44	1.4386	63	1.7748
7	1.0509	26	1.2197	45	1.4530	64	1.7968
8	1.0586	27	1.2301	46	1.4678	65	1.8194
9	1.0665	28	1.2407	47	1.4829	66	1.8427
10	1.0744	29	1.2514	48	1.4983	67	1.8665
11	1.0825	30	1.2624	49	1.5140	68	1.8909
12	1.0906	31	1.2735	50	1.5301	69	1.9161
13	1.0989	32	1.2849	51	1.5465	70	1.9418
14	1.1074	33	1.2964	52	1.5632	71	1.9683
15	1.1159	34	1.3081	53	1.5802	72	1.9955
16	1.1246	35	1.3201	54	1.5978	73	2.0235
17	1.1335	36	1.3323	55	1.6157	74	2.0523
18	1.1424	37	1.3447	56	1.6340	75	2.0819

FOR LIQUIDS LIGHTER THAN WATER.

Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.	Deg. B.	Sp. Gr.
10	1.000	23	0.918	36	0.849	49	0.789
11	0.993	24	0.913	37	0.844	50	0.785
12	0.986	25	0.907	38	0.839	51	0.781
13	0.980	26	0.901	39	0.834	52	0.777
14	0.973	27	0.896	40	0.829	53	0.773
15	0.967	28	0.890	41	0.825	54	0.768
16	0.960	29	0.885	42	0.820	55	0.764
17	0.954	30	0.880	43	0.816	56	0.760
18	0.948	31	0.874	44	0.811	57	0.757
19	0.942	32	0.869	45	0.807	58	0.753
20	0.936	33	0.864	46	0.802	59	0.749
21	0.930	34	0.859	47	0.798	60	0.745
22	0.924	35	0.854	48	0.794		

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Under this head has been collected the titles of the original contributions to the science and practice of brewing, published in the United States, with the names of the publications in which they appeared. In so far as this list may be incomplete, the respective files were not accessible. The writers on topics concerning brewing, and the publishers of the periodicals devoted to the brewing trade were invited to favor the editors with lists of articles written or published by them, and in most cases the request was fulfilled with the greatest kindness, for which the editors take this opportunity of thanking their correspondents. An effort has been made to give a complete list regardless of prevailing divergences of opinion as to the correctness of various theories or the expediency of practical suggestions advanced by the different writers.

### Abbreviations:

A. B. R.,	American Brewers' Review	Brm.,	Der Braumeister.
Am. Br.,	American Brewer.	Ice & R.,	Ice and Refrigeration.
Am. Ch. R.,	American Chemical Review	Pr. Bb.,	Der praktische Bierbrauer
Br. J.,	Brewers' Journal.	W. Br.,	Western Brewer.
Br. & M.,	Brewer and Maltster.		

*Roman numerals indicate volume.  
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