
RECIPES

SALT SOLUTIONS

Do not use salt sold as regular table salt which goes in salt shakers for any unknowns. It contains additives which make it cloudy. Kosher salt or salt used for canning do not have these additives.

Ideally, you would mix your salt solutions the way a scientist does: weigh 35 gm of salt for each liter of 35 ppt solution you need. Put 35 gm of salt in the bottom of a 1 liter container and fill to the 1 liter mark with water. For 70 ppt, use 70 gm salt/liter. Since parts per thousand is based on weight, 35 ppt sugar would be made exactly the same way.

Don't have a good balance? Here is a quick and dirty way to accomplish about the same thing for salt (NaCl) solutions ONLY. For 35 ppt put 2 scant tablespoons of salt in 1 quart of water. For one gallon of 35 ppt use 7 level tablespoons of salt. For 70 ppt, just double the salt. Parts per thousand is based on weight.