Brine Calculator

Dry brine salt and time chart

brinecalculator.com

Poultry	Salt amount	Salt for one pound	Diamond Crystal kosher	Morton kosher	Table salt	Time
Duck breast (dry brine)	0.66% of the meat weight	3 g (0.11 oz)	1 tsp	1/2 tsp	1/2 tsp	6 hr to 1 day
Whole duck (dry brine)	0.64% of the meat weight	16 g (0.56 oz)	2 Tbsp	1 Tbsp	2 3/4 tsp	6 to 12 hr
Other amounts: Extended, 24 to 48 hours 0.75%						
Spatchcock chicken (dry brine)	0.21% of the meat weight	3.8 g (0.13 oz)	1 1/4 tsp	3/4 tsp	3/4 tsp	6 hr to 1 day
Other amounts: Standard, 1 to 24 hours 0.58%						
Bone-in turkey breast (dry brine)	0.31% of the meat weight	8.4 g (0.3 oz)	1 Tbsp	1 3/4 tsp	1 1/2 tsp	6 hr to 1 day
Other amounts: Standard, 6 to 24 hours 0.46%						
Chicken (dry brine)	0.31% of the meat weight	5.6 g (0.2 oz)	2 tsp	1 1/4 tsp	1 tsp	2 hr to 1 day
Other amounts: Bone-in pieces 0.46%, Standard 0.62%						
Turkey (dry brine)	0.37% of the meat weight	23.5 g (0.83 oz)	3 Tbsp	1 1/2 Tbsp	1 1/2 Tbsp	1 day to 2 days
Other amounts: Standard 0.62%						

Pork	Salt amount	Salt for one pound	Diamond Crystal kosher	Morton kosher	Table salt	Time
Pork shoulder (dry brine)	0.44% of the meat weight	14 g (0.49 oz)	1 1/2 Tbsp	1 Tbsp	2 1/4 tsp	12 hr to 1 day
Other amounts: Standard, 12 to 24 hours 0.85%						
Pork ribs (dry brine)	0.28% of the meat weight	6.4 g (0.22 oz)	2 1/4 tsp	1 1/4 tsp	1 tsp	8 hr to 1 day
Other amounts: Standard, 8 to 24 hours 0.5%						
Pork chops (dry brine)	0.31% of the meat weight	1.4 g (0.05 oz)	1/2 tsp	1/4 tsp	1/4 tsp	1 to 4 hr
Pork loin (dry brine)	0.31% of the meat weight	4.9 g (0.17 oz)	1 3/4 tsp	1 tsp	3/4 tsp	12 hr to 1 day
Other amounts: Standard 0.62%						

Beef	Salt amount	Salt for one pound	Diamond Crystal kosher	Morton kosher	Table salt	Time
Steak (dry brine)	0.31% of the meat weight	1.4 g (0.05 oz)	1/2 tsp	1/4 tsp	1/4 tsp	1 to 4 hr
Other amounts: Standard 0.62%, Full 0.93%						
Prime rib (dry brine)	0.31% of the meat weight	9.8 g (0.35 oz)	1 Tbsp	2 tsp	1 3/4 tsp	12 hr to 2 days
Other amounts: ATK recipe, 24 to 96 hours 0.53%, ATK roast chart, 6 to 24 hours 0.62%						

Weigh the salt when you can. The same volume of different salts weighs different amounts, so each volume names its salt type. Brine in the refrigerator. The calculator at brinecalculator.com gives the amounts for your weight and shows the warnings for each food.