Fermentation salt percentage chart, part 1

Vegetables

Vegetable	Style	Salt percentage	Salt per quart of water, or per pound of vegetables	55°F (13°C)	60°F (16°C)	68°F (20°C)	70°F (21°C)
Sauerkraut	Dry-salted	2.25% of vegetables	10.2 g (0.36 oz) per pound 1 Tbsp Diamond Crystal 2 1/4 tsp Morton kosher 1 3/4 tsp Table salt		35 to 42 days		21 to 28 days
Kimchi	Dry-salted	2.5% of vegetables	11.3 g (0.4 oz) per pound 1 1/2 Tbsp Diamond Crystal 2 1/4 tsp Morton kosher 2 tsp Table salt				
Cucumber pickles	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt	35 to 42 days			21 to 28 days
Carrots	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	
Carrots	Dry-salted	2.5% of vegetables	11.3 g (0.4 oz) per pound 1 1/2 Tbsp Diamond Crystal 2 1/4 tsp Morton kosher 2 tsp Table salt		35 to 42 days	21 to 28 days	
Beets	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	
Radishes	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	
Green beans	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	
Cauliflower	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	
Garlic	Brine	5% of water	47.3 g (1.7 oz) per quart 3/8 cup Diamond Crystal 3 1/2 Tbsp Morton kosher 2 1/2 Tbsp Table salt		35 to 42 days	21 to 28 days	

Weigh the salt when you can. The same volume of different salts weighs different amounts, so each volume names its salt type. Fermenting is not canning. Times are for the room temperatures shown. The calculator at brinecalculator.com gives the amounts for your weight.