Fermentation salt percentage chart, part 2

Vegetables

Vegetable	Style	Salt percentage	Salt per quart of water, or per pound of vegetables	60°F (16°C)	68°F (20°C)	70°F (21°C)
Jalapeños	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	
Turnips	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	
Turnips	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	
Red cabbage	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
Bell peppers	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	
Okra	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	
Asparagus	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	
Zucchini	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	
Zucchini	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	
Brussels sprouts	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 tomatoes	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.