

Pickling Ratios

Kitchen

Quick pickle brines, and the difference from fermentation.

By volume for the liquid, then salt and sugar by weight.

Pickle	Ratio	Time
Quick pickle	1 vinegar : 1 water	30 min–24 h
Sharper	2 vinegar : 1 water	1 h+
Sweet pickle	1 : 1 + 100 g sugar/L	Hours
Salt for brine	20–30 g per litre	
Lacto-ferment	2% salt, no vinegar	3–14 days

Quick pickles are refrigerator pickles and are not shelf-stable. Only tested canning recipes are safe at room temperature.