Potential alcohol in ONE GALLON of water with SUGAR

SG	Brix	ºPlato	Sugar (pound & ounce/gal.) lb	oz	Sugar (grams/gal.) g	Potential ABV%*
1.000	0.00	0.00	0.0	0.0	0.0	0.0
1.005	1.28	1.28	0.0	1.0	28.4	0.6
1.010	2.56	2.56	0.0	2.0	56.7	1.1
1.015	3.83	3.83	0.0	4.0	113.4	1.6
1.020	5.08	5.08	0.0	6.0	170.1	2.2
1.025	6.33	6.32	0.0	8.0	226.8	2.7
1.030	7.56	7.56	0.0	9.0	255.2	3.3
1.035	8.78	8.78	0.0	11.0	311.9	3.8
1.040	9.99	9.99	0.0	13.0	368.6	4.3
1.045	11.20	11.20	0.0	15.0	425.3	4.8
1.050	12.39	12.39	1.0	0.0	453.6	5.3
1.055	13.57	13.57	1.0	2.0	510.3	5.8
1.060	14.74	14.74	1.0	4.0	567.0	6.3
1.065	15.90	15.90	1.0	6.0	623.7	6.8
1.070	17.05	17.06	1.0	7.0	652.1	7.3
1.075	18.20	18.20	1.0	9.0	708.8	7.8
1.080	19.33	19.33	1.0	11.0	765.5	8.3
1.085	20.46	20.45	1.0	13.0	822.2	8.8
1.090	21.57	21.57	1.0	14.0	850.5	9.3
1.095	22.68	22.67	2.0	0.0	907.2	9.8
1.100	23.77	23.77	2.0	2.0	963.9	10.2
1.105	24.86	24.86	2.0	4.0	1,020.6	10.7
1.110	25.94	25.93	2.0	6.0	1,077.3	11.2
1.115	27.01	27.00	2.0	7.0	1,105.7	11.6
1.120	28.08	28.06	2.0	9.0	1,162.4	12.1
1.125	29.13	29.11	2.0	11.0	1,219.1	12.5
1.130	30.18	30.16	2.0	13.0	1,275.8	13.0
1.135	31.22	31.19	2.0	14.0	1,304.1	13.4
1.140	32.25	32.22	3.0	0.0	1,360.8	13.9
1.145	33.28	33.23	3.0	2.0	1,417.5	14.3
1.150	34.29	34.24	3.0	4.0	1,474.2	14.7
1.155	35.30	35.24	3.0	6.0	1,530.9	15.2
1.160	36.31	36.24	3.0	7.0	1,559.3	15.6
1.165	37.30	37.22	3.0	9.0	1,616.0	16.0

*There are a lot of variables to consider when calculating %ABV
Temperature, yeast potency, sugar type, liquid mass, etc.
These %ABVs are based on a common formula: %abv = Brix x 0.43