

trial wash summary - general

sugar g/L	label	adj one description	amt g/L	adj two description	amt g/L	adj three description	amt g/L	YAN ppm	Orig SG	Final SG	ABV %	Orig pH	Final pH	to .992 hours	cost per 20L	avg	score	taste		
																		person one	score	person two
trial one																				
165	apple	apple juice	1000					147	1.067	0.996	9.4	3.8	4.1	910.996dry	\$25.76	9.5	9.0	excellent	10.0	great
265	SK	sugar only						221	1.083	0.984	13.1	4.8	3.6	240	\$9.20	4.0	4.0	metallic, aftertaste	4.0	sharp, aftertaste
200	DME	Dry Malt Extract	14					0	1.076	0.986	11.9	6.1	3.8	258	\$8.19	3.8	4.0	ok, some aftertaste	3.5	not good, aftertaste
200	TOM	tomato paste	14					0	1.075	0.982	12.3	5.8	3.9	258	\$7.63	8.0	8.0	no taste, water-like	8.0	smooth, aftertaste
trial two																				
200	I_74	sugar only						74	1.075	0.992	11.0	8.8	4.0	520	\$8.47	3.0	3.0	sour	3.0	strong, bad aftertaste
200	II_147	sugar only						147	1.075	1.007	9.0	6.8	3.9	54401.007	\$8.59	5.8	4.5	ext. sweet, metallic	7.0	
200	III_221	sugar only						221	1.075	0.998	10.2	6.8	3.8	5280.998	\$8.71	6.3	7.5	sweet	9.0	like, has bite, crisp
200	IV_295	sugar only						295	1.075	0.996	10.5	6.8	3.8	5120.997	\$8.84	7.8	7.0	very sweet, cloying	8.5	good flavor, carbonated
200	V_368	sugar only						368	1.075	0.991	11.1	6.8	4.0	440	\$8.96	4.5	5.0	slightly metallic	4.0	sharp
200	VI_491	sugar only						491	1.075	0.988	11.5	6.8	4.1	272	\$7.17	4.3	3.5	yeasty, metallic	5.0	ok
trial three																				
200	I_SFMM+	whole soy flour	10	Marmite	10			285	1.075	0.990	11.3	7.3	4.3	76	\$17.90	4.0	4.0	sharp, aftertaste		
200	II_DME+	Dry Malt Extract	20					285	1.078	0.994	11.1	7.4	3.8	1720.994	\$9.40	6.0	6.0	some bite		
200	III_RB+	Raisin Bran	20					285	1.076	0.990	11.4	7.5	3.7	140	\$9.39	5.0	5.0	egg smell, smooth		
200	IV_WB+	wheat bran	20					285	1.073	0.988	11.3	7.4	4.2	120	\$7.59	8.0	8.0	waterlike, no taste		
200	V_KB+	kidney bean meal	20					285	1.072	0.989	11.0	7.7	4.3	127	\$8.51	7.0	7.0	hint of egg, no taste		
200	VI_SY+	whole soy flour	20					285	1.075	0.990	11.3	7.3	4.3	108	\$8.04	6.0	6.0	sl. sharp aftertaste		
200	VII_SY-	whole soy flour	20					95	1.073	0.989	11.1	6.9	4.6	164	\$8.77	5.0	5.0	sl. metal aftertaste		
200	VIII_NY-	nutritional yeast	20					95	1.075	0.987	11.7	6.9	4.7	86	\$12.44	7.0	7.0	yeast smell, sweet		
200	IX_SP-	soy protein	20					95	1.070	1.022	8.4	7.4	4.9	19201.010	\$12.02	8.0	8.0	sl. sweet, v. sl. aftert.		
trial four																				
200	I_BY	boiled ADY	8					221	1.076	0.987	11.8	6.9	4.3	93	\$8.74					
200	II_AY	autolysed ADY	8					221	1.076	0.987	11.8	7.2	4.3	51	\$8.06					
200	III_TPIAY	tomato paste	16	autolysed ADY	4			221	1.076	0.988	11.9	6.8	4.2	73	\$8.86					
200	IV_SWIAY	soy flour wash	16	autolysed ADY	4			221	1.076	0.988	11.7	7.1	4.3	177	\$8.23					
200	V_SPYFBP	soy protein wash	12	Roasted meal	4	bee pollen	4	221	1.076	0.990	11.4	6.4	4.3	118	\$13.58					
200	VI_WGNIM	raw wheat germ	16	nutritional yeast	2	Marmite	2	221	1.076	0.989	11.5	7.0	4.3	68	\$10.28					
200	VII_BWINIM	boiled wtn germ	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	6.9	4.2	74	\$10.28					
200	VIII_KNIM	kidney bean meal	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	7.0	4.4	71	\$10.74					
200	IX_SWNIM	soy flour wash	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	7.0	4.4	138	\$11.17					
trial five																				
200	1_BY	boiled ADY	8					212	1.076						\$8.48					
200	2_HS	supernatant ADY	8					212	1.076						\$7.80					
200	3_HB	bottom ADY	8					212	1.076						\$7.80					
200	4_BT	boiled trub	8					212	1.076						\$8.48					
200	5_HT	hydrolysed trub	8					212	1.076						\$8.48					
200	6_WBT	raw wheat germ	16	boiled trub	4			212	1.076						\$7.43					
200	7_WHT	raw wheat germ	16	hydrolysed trub	8			212	1.076						\$7.43					
200	8_WGNH	raw wheat germ	12	gelatin	4	hydrolysed ADY	4	212	1.076						\$7.85					
200	9_WGNH	raw wheat germ	12	gelatin	4	nutritional yeast	4	212	1.076						\$8.38					