sugar		adj one			adj two			adj three			DAP		Fermaid K		A1 N	A2 N	A3 N	DAP+K	total N	
grams	label	desc	g	mgN/g	desc	g	mgN/g	desc	g	mgN/g	g	mgN/g	g	mgN/g	ppm	ppm	ppm	ppm	ppm	
per liter-																				
200	A_BD	boiled dregs	12	32							1.0	212	0	100	384			212	**596**	512
200	B_HY	hydrolysed ADY	12	40.94							0.0	212	0	100	491			0	**491**	655
200	C_HYk	hydrolysed ADY	12	40.94							0.8	212	0.4	100	491			210	**701**	865
200	D_HYd	hydrolysed ADY	12	40.94							1.0	212	0	100	491			212	**703**	867
200	E_HT	hydrolysed trub	12	40.94							0.0	212	0	100	491			0	**491**	655
200	F_HTk	hydrolysed trub	12	40.94							0.8	212	0.4	100	491			210	**701**	865
200	G_W/HTk	raw wheat bran	12	16.57	hydrolysed trub	8	40.94				0.8	212	0.4	100	199	328		210	**736**	900
200	H_W/HTd	raw wheat bran	12	16.57	hydrolysed trub	8	40.94				1.0	212	0	100	199	328		212	**738**	902
200	I_W/T/Gk	raw wheat bran	10	16.57	hydrolysed trub	8	40.94	gelatin	2	91.51	0.8	212	0.4	100	166	328	183	210	**886**	1,050

per 1.5 L bottle-																				
											DAP	FrmK	yst	type						
sugar	label	adj 1	g		adj 2	g		adj 3	g		g	g	g							
300	A_BDd	boiled dregs	18								1.5	0	1	bakers						
300	B_HY	hydrolysed ADY	18								0	0	1	bakers						
300	C_HYk	hydrolysed ADY	18								1.2	0.6	1	bakers						
300	D_HYd	hydrolysed ADY	18								1.5	0	1	bakers						
300	E_HT	hydrolysed trub	18								0	0	1	bakers						
300	F_HTk	hydrolysed trub	18								1.2	0.6	1	bakers						
300	G_W/HTk	raw wheat bran	18		hydrolysed trub	12					1.2	0.6	1	bakers						
300	H_W/HTd	raw wheat bran	18		hydrolysed trub	12					1.5	0	1	bakers						
300	I_W/T/Gk	raw wheat bran	15		hydrolysed trub	12		gelatin	3		1.2	0.6	1	bakers						
											9.3	**2.4**	**9**							

Add 2500 grams of sugar to 12 quarts of water. Adjust SG of water to 1.076. Add enough of this liquid to each bottle to reach 1700 grams total. Add liquid slurries and dry ingredients to each bottle per above chart. Adjust weight of each bottle to lowest equal weight with additional 1.076 SG solution. Record pH of each bottle. Rehydrate 10 grams of baker's ADY in 200 ml water with 12 grams of GoFerm Protect for 20 minutes. Pitch 20 ml of the yeast slurry into bottles 1 thru 9. Coat the inside neck of each bottle that starts to foam with canola oil. Record weight of each bottle. Take weight data frequently and SG/pH data infrequently.

total used	g
hydrolysed ADY	54
boiled dregs	18
hydrolysed trub	72
raw wheat bran	51
gelatin	3
	198