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	**6I_Yn**	hydrolysed ADY	12	40.9							0.0	212	0	100	491			0	**491**
200	**6II_Yk**	hydrolysed ADY	12	40.9							0.8	212	0.4	100	491			210	**701**
200	**6III_Tn**	hydrolysed trub	12	40.9							0.0	212	0	100	491			0	**491**
200	**6IV_Td**	hydrolysed trub	12	40.9							1.0	212	0	100	491			212	**703**
200	**6V_P/Td**	tomato paste	8	4.6	hydrolysed trub	8	40.94				1.0	212	0	100	37	328		212	**576**
200	**6VI_W/Td**	raw wheat bran	8	16.6	hydrolysed trub	8	40.94				1.0	212	0	100	133	328		212	**672**
200	**6VII_W/Tk**	raw wheat bran	8	16.6	hydrolysed trub	8	40.94				0.8	212	0.4	100	133	328		210	**670**
200	**6VIII_W/T/Gk**	raw wheat bran	8	16.6	hydrolysed trub	8	40.94	gelatin	2	91.51	0.8	212	0.4	100	133	328	183	210	**853**
200	**6IX_Y/Tk**	hydrolysed ADY	8	40.9	hydrolysed trub	8	40.94				0.8	212	0.4	100	328	328		210	**865**

per 1.5 L bottle-													
								DAP	FrmK	yst	type		
sugar	**label**	**adj 1**	**g**	**adj 2**	**g**	**adj 3**	**g**	**g**	**g**	**g**			
300	**6I_Yn**	hydrolysed ADY	18					0	0	1	bakers		
300	**6II_Yk**	hydrolysed ADY	18					1.2	0.6	1	bakers		
300	**6III_Tn**	hydrolysed trub	18					0	0	1	bakers		
300	**6IV_Td**	hydrolysed trub	18					1.5	0	1	bakers		
300	**6V_P/Td**	tomato paste	12	hydrolysed trub	12			1.5	0	1	bakers		
300	**6VI_W/Td**	raw wheat bran	12	hydrolysed trub	12			1.5	0	1	bakers		
300	**6VII_W/Tk**	raw wheat bran	12	hydrolysed trub	12			1.2	0.6	1	bakers		
300	**6VIII_W/T/Gk**	raw wheat bran	12	hydrolysed trub	12	gelatin	3	1.2	0.6	1	bakers		
300	**6IX_Y/Tk**	hydrolysed ADY	12	hydrolysed trub	12			1.2	0.6	1	bakers		

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	48
hydrolysed trub	96
tomato paste	12
raw wheat bran	36
gelatin	3
	195