

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	1-10	taste description
<b>trial one</b>																	
185	1_I	apple juice	1000					147	1.067	0.996	9.4	3.8	4.1	91@.996dry	\$25.76	9.5	excellent
265	1_II	sugar only						221	1.063	0.984	13.1	4.8	3.6	240	\$9.20	4.0	metallic, after taste
200	1_III	Dry Malt Extract	14					0	1.076	0.986	11.9	6.1	3.8	259	\$8.19	3.8	ok, some after taste
200	1_IV	tomato paste	14					0	1.075	0.982	12.3	5.8	3.9	259	\$7.63	8.0	no taste, water-like
<b>trial two</b>																	
200	2_I	sugar only						74	1.075	0.992	11.0	6.8	4.0	520	\$6.47	3.0	sour
200	2_II	sugar only						147	1.075	1.007	9.0	6.8	3.9	544@1.007	\$6.59	5.8	ext sweet, metallic
200	2_III	sugar only						221	1.075	0.998	10.2	6.8	3.8	528@.998	\$6.71	8.3	sweet
200	2_IV	sugar only						295	1.075	0.996	10.5	6.8	3.8	512@.997	\$6.84	7.8	very sweet, cloying
200	2_V	sugar only						368	1.075	0.991	11.1	6.8	4.0	440	\$6.96	4.5	slightly metallic
200	2_VI	sugar only						491	1.075	0.988	11.5	6.8	4.1	272	\$7.17	4.3	yeasty, metallic
<b>trial three</b>																	
200	3_I	whole soy flour	10	Marmite	10			285	1.075	0.990	11.3	7.3	4.3	76	\$17.90	4.0	sharp, aftertaste
200	3_II	Dry Malt Extract	20					285	1.078	0.994	11.1	7.4	3.8	172@.994	\$9.40	6.0	some bite
200	3_III	Raisin Bran	20					285	1.076	0.990	11.4	7.5	3.7	140	\$9.39	5.0	egg smell, smooth
200	3_IV	wheat bran	20					285	1.073	0.988	11.3	7.4	4.2	120	\$7.59	8.0	waterlike, no taste
200	3_V	kidney bean meal	20					285	1.072	0.989	11.0	7.7	4.3	127	\$8.51	7.0	hint of egg, no taste
200	3_VI	whole soy flour	20					285	1.075	0.990	11.3	7.3	4.3	106	\$9.04	6.0	sl. sharp aftertaste
200	3_VII	whole soy flour	20					95	1.073	0.989	11.1	6.9	4.6	164	\$8.77	5.0	sl. metal aftertaste
200	3_VIII	nutritional yeast	20					95	1.075	0.987	11.7	6.9	4.7	86	\$12.44	7.0	yeast smell, sweet
200	3_IX	soy protein	20					95	1.070	1.022	6.4	7.4	4.9	192@1.010	\$12.02	8.0	sl sweet, v sl aftert.
<b>trial four</b>																	
200	4_I	boiled ADY	8					221	1.076	0.987	11.8	6.9	4.3	93	\$6.74	5.0	mildly astringent sl aftert.
200	4_II	autolysed ADY	8					221	1.076	0.987	11.8	7.2	4.3	51	\$8.06	5.5	slight aftertaste
200	4_III	tomato paste	16	autolysed ADY	4			221	1.076	0.986	11.9	6.8	4.2	73	\$8.86	8.8	almost tasteless
200	4_IV	soy flour wash	16	autolysed ADY	4			221	1.076	0.988	11.7	7.1	4.3	177	\$9.23	7.2	smooth, not sweet but no bite
200	4_V	soy protein wash	12	flaxseed meal	4	bee pollen	4	221	1.076	0.990	11.4	6.4	4.3	118	\$13.59	7.5	smooth, no bite
200	4_VI	raw wheat germ	16	nutritional yeast	2	Marmite	2	221	1.076	0.989	11.5	7.0	4.3	68	\$10.28	9.0	no taste, tiny backtaste
200	4_VII	boiled wht germ	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	6.9	4.2	74	\$10.28	4.5	sweet, smelly
200	4_VIII	kidney bean meal	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	7.0	4.4	71	\$10.74	4.8	tart, bite
200	4_IX	soy flour wash	16	nutritional yeast	2	Marmite	2	221	1.076	0.988	11.7	7.0	4.4	136	\$11.17	6.8	good, hint of sweet
<b>trial five</b>																	
200	5_I	boiled ADY	8					212	1.076	0.988	11.7	7.0	4.2	185	\$6.48	6.0	sharp, harsh bite
200	5_II	supernate ADY	8					212	1.076	0.987	11.8	7.2	4.4	150	\$7.80	7.0	tangy, slight aftertaste
200	5_III	bottom ADY	8					212	1.076	0.988	11.7	7.0	4.4	132	\$7.80	7.0	blah, touch sweet
200	5_IV	boiled trub	8					212	1.076	0.988	11.7	6.9	4.0	185	\$6.48	6.5	smooth, metallic aftertaste
200	5_V	hydrolysed trub	8					212	1.076	0.986	11.9	6.8	4.3	120	\$6.48	8.0	smooth, tart aftertaste
200	5_VI	raw wheat germ	16	boiled trub	4			212	1.076	0.987	11.8	6.9	4.6	114	\$7.43	8.5	smooth, no aftertaste
200	5_VII	raw wheat germ	16	hydrolysed trub	8			212	1.076	0.987	11.8	7.0	4.4	80	\$7.43	4.5	horrible, sharp aftertaste
200	5_VIII	raw wheat germ	12	gelatin	4	hydrolysed ADY	4	212	1.076	0.987	11.8	7.1	4.3	106	\$7.85	2.0	crap, do not ever brew again
200	5_IX	raw wheat germ	12	gelatin	4	nutritional yeast	4	212	1.076	0.988	11.7	7.0	4.6	129	\$8.38	2.0	crap, do not ever brew again
<b>trial six</b>																	
200	6_I	hydrolysed ADY	12					0	1.076	0.987	11.8	7.1	5.2	115	\$9.91	6.0	good, then acid aftertaste
200	6_II	hydrolysed ADY	12					210	1.076	0.991	11.3	6.9	5.0	48	\$10.35	5.0	sharp bite
200	6_III	hydrolysed trub	12					0	1.076	0.990	11.4	7.0	5.0	103	\$7.93	4.5	sour
200	6_IV	tomato paste	12	hydrolysed ADY	8			212	1.076	0.987	11.8	6.8	4.7	114	\$8.06	6.0	metallic
200	6_V	tomato paste	12	hydrolysed trub	8			212	1.076	0.990	11.4	6.8	4.4	56	\$8.27	5.5	ok, metal aftertaste
200	6_VI	raw wheat bran	8	hydrolysed trub	8			212	1.076	0.990	11.4	6.8	4.5	57	\$7.87	5.0	musty, sour
200	6_VII	raw wheat bran	8	hydrolysed trub	8			210	1.076	0.987	11.8	6.7	4.6	103	\$8.18	4.0	horrible
200	6_VIII	raw wheat bran	8	hydrolysed trub	8			210	1.076	0.987	11.8	6.7	4.6	103	\$8.18	4.0	horrible
200	6_IX	hydrolysed ADY	8	hydrolysed trub	8			210	1.076	0.987	11.8	7.2	4.7	156	\$10.22	7.0	sweet, slight aftertaste