

Yeast Experiment

Effects of Mixing Flour, Sugar, Water and Yeast

OBSERVATION:

YEAST FERMENTATION TEST# 1

QUESTION:

WHEN FLOUR, SUGAR, WATER AND YEAST ARE MIXED TOGETHER, WHAT IS THE RESULT?

MATERIALS:

2 empty, clean 1-litre soda bottles
2 latex balloons
2 rubber bands
glass measuring cup, 1-cup capacity
teaspoon
tablespoon
all-purpose flour
granulated sugar
water, room temperature
2 packages of Active Dry Yeast (1/4 ounce each)

PROCEDURE:

1. Fill each soda bottle with one 1/4 ounce package of Active Dry Yeast, 1 teaspoon sugar and 1 cup of room temperature water.
2. In one soda bottle, add 2 tablespoons all-purpose flour.
3. Secure a balloon on top of each soda bottle with a rubber band.
4. Record and time what happens to the balloon.

CONCLUSION:

1. What happens to the balloons?
2. What is the difference between the two bottles?
3. Does it make a difference in the length of time the fermentation worked between the two bottles, and why?



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