

Yeast Experiment

How Temperature Affects Yeast

OBSERVATION:

YEAST FERMENTATION TEST# 2

QUESTION:

WHAT EFFECT DOES TEMPERATURE HAVE ON THE FERMENTATION OF YEAST?

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 ounces each)

PROCEDURE:

1. Fill each soda bottle with one 1/4 ounce package of Active Dry Yeast, 1 teaspoon sugar, 2 tablespoons all-purpose flour and 1 cup of room temperature water.
2. Set one bottle in a vessel with warm water.
3. Set the other bottle in a vessel with ice water.
4. Secure a balloon on top of each bottle with a rubber band.
5. Observe and record results. Keep both containers at a constant temperature.

CONCLUSION:

1. What effect does temperature have on the fermentation of yeast?
2. When was the difference noticeable?



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