

It's Alive! Yeast Experiment

Supplies:

- Clear plastic or glass bottle with a narrow neck (a water bottle or soda bottle work great)
- 2 Tablespoons dry yeast
- 1 Tablespoon sugar
- 2-3 Tablespoons lukewarm water
- funnel
- Party balloon
- Bowl or mug full of lukewarm water

Instructions:

1. Measure the yeast, sugar, and warm water into a cup. Stir gently.
2. Using a funnel, pour the mixture into the plastic bottle. If the mixture needs help getting into the bottle, add a bit more water.
3. Quickly stretch the balloon over the top of the bottle. Watch what happens!
4. Place the bottle into a bowl or mug full of lukewarm water. Watch what happens!
5. Check back periodically to see what happens.

What's going on???

Yeast is a microscopic fungus that feeds on sugars and starches. As the yeast “eats” the sugar, it makes tiny bubbles of carbon dioxide. This process is called **FERMENTATION**. For the yeast to be active, it needs to be warm and moist.

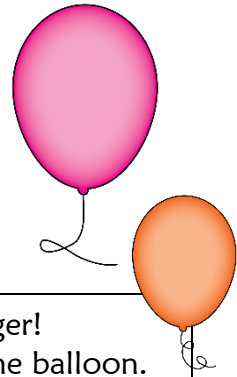
The balloon blows up, because more and more gas is being produced and needs somewhere to go. But it gets trapped in the balloon.

Balloon images created by



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Record your findings:



Time	Place a check if the balloon is getting bigger! You could also try to record the size of the balloon.
0:00	
0:10	
0:20	
0:30	
0:40	
0:50	
1:00	
1:10	
1:20	

