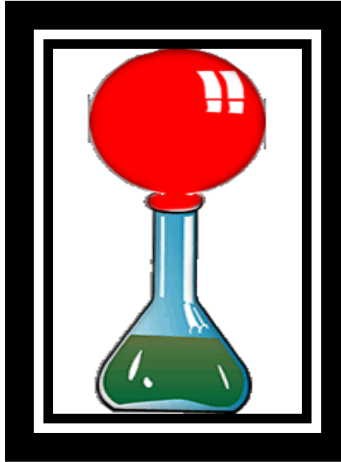


Fizzy Yeast



Objective: The student will identify the reasons why the balloon does inflate.

Materials:

- 1 tsp yeast
- A balloon
- Luke warm water
- 3-4 tsp of sugar
- A 500ml lemonade bottle

Method:

- Add the yeast and the sugar to the lemonade bottle
- Fill the bottle 1/3 - 1/2 full of warm water
- Shake the mixture thoroughly
- Stretch the balloon over the top of the bottle
- Keep the mixture warm for 30mins to an hour or so.

Explanation:

For this experiment, the mixture becomes bubbly and the balloon inflates, if you leave it rest for a couple of hours, and then shake it. It will fizz up like a soda drink. Yeast is microscopic organisms that eat sugars and react with oxygen to form water and carbon dioxide. However, if not enough oxygen is present, yeast will generate energy transforming sugar into ethanol and carbon dioxide, and this will cause it to inflate the balloon.

Reference:

- Ansell, Dave. (2000-2011.). *The naked scientists*. Retrieved from <http://www.thenakedscientists.com/HTML/about-us/who-are-we/>

- Picture:
http://3.bp.blogspot.com/_mPR3Jeg85kQ/TBr8x7Z_3rI/AAAAAAAAABU/dGrLGmQzcII/s1600/yeastbottle.gif

Signs

- Yeast
- Carbon dioxide
- Oxygen
- Sugars
- Ethanol

Language

The yeast will break down the sugars, and due to the lack of oxygen, the sugars will be transformed into ethanol and carbon dioxide.

Making this an experiment:

- 1.
- 2.
- 3.