FRANKENSTEIN'S MATZAH

SUPER SEDER SCIENCE

BALLOON EXPERIMENT

USE YOUR SCIENTIFIC METHOD SHEET TO RECORD YOUR OBSERVATIONS.

QUESTION: WHAT HAPPENS TO THE BALLOON WHEN THE YEAST/SUGAR/WATER ARE MIXED UP?

MATERIALS

- ☐ 1 PACKET YEAST
- ☐ 1 TEASPOON SUGAR
- ☐ 1/4 C. WARM WATER
- ☐ 1 BALLOON
- ☐ 1 EMPTY BOTTLE

DIRECTIONS:

1) POUR SUGAR, YEAST, AND WATER IN THE BOTTLE.
2) MIX IT FOR ABOUT 30 SECONDS
3) STRETCH BALLOON THEN PUT OVER MOUTH OF BOTTLE.
4) WAIT...

USE YOUR NOSE: AT THE END OF THE EXPERIMENT, TAKE OFF THE BALLOON AND SNIFF. WHAT DOES IT SMELL LIKE?

WHAT'S HAPPENING?

YEAST IS A LIVING MICROORGANISM. IT IS CALLED FERMENTATION WHEN IT EATS SUGAR IN WARM WATER. DURING FERMENTATION, YEAST MAKES CARBON DIOXIDE GAS (CO_2) AND A SMALL AMOUNT OF ALCOHOL. BECAUSE THE BOTTLE IS SEALED , THE CO_2 BUILDS UP, CREATES PRESSURE, AND PUSHES THE GAS INTO THE BALLOON.

TRY IT AGAIN: SEE WHAT HAPPENS IF YOU FEED THE YEAST SALT.

FERMENTATION