## Yeast Experiment

1) How many bottles did we use to conduct this experiment?
2) Why is bottle " 0 " labeled as bottle zero?
3) What do bottles 1,2 and 3 have in them?
4) In the beginning, each bottle will get 2 tbsp of what?
5) In this example, what did I use for bottle 3 (what was the sugar source I used)? What I do I use this for at home?
6) Why does the water have to be warm?
7) What goes over the top of each bottle once the contents are added?
8) About how long does the experiment have to sit?
9) Which balloon blew up the most?
10) What is anaerobic fermentation?
11) What is the gas that inside the balloon making it blow up?
12) In addition to the gas, what other two products are made in this experiment?
