

Yeast Experiment

Experiment:

To show what happens when yeast has sugar to feed on.

Materials:

You will need:

- Yeast solution
- vial
- balloon
- sugar

Method:

1. We made up the yeast solution using warm water.
2. This solution was placed in the vial with a little sugar.
3. The balloon was carefully placed over the neck of the vial.
4. The balloon was left for about an hour at room temperature.
5. We recorded the results.

Result:

The balloon started to inflate.

Conclusion:

The yeast respired in the presence of sugar and oxygen to give CO_2 (carbon dioxide) and H_2O (Water). The CO_2 produced caused the balloon to inflate.

(glucose) Yeast
 $C_6H_{12}O_6 + O_2 \rightarrow H_2O + CO_2 + \text{Energy}$



Find out more!

This chemical reaction is used in bread making. The carbon dioxide produces the holes in bread which allow it to rise. The breakdown of sugar gives us energy.