

Yeast fermentation – gas production experiment

Experimental procedure:

- 1) Connect coordinator to a PC using a USB cable.
- 2) Plug batteries into all modules to be tested (including the “zero” module)
- 3) Start GPM software application
- 4) Set release pressure(s) to 1psi
- 5) Add to the bottle(s) (in order)
 - Distilled water 100ml
 - Sugar (sucrose) 0.5 g
 - Yeast 300 mg
- 6) Purge bottle(s) with CO₂
- 7) Press “record” button in GPM application
- 8) Screw module onto bottle(s)
- 9) Place in oven at 40 C
- 10) Let system run for 24 - 48 hours
- 11) Save the data and plot the results
- 12) Results should be similar to the graph (below)

Yeast – *Saccharomyces Cerevisiac*, Fleischmann’s “Active Dry” yeast.

