

YEAST INFLATED BALLOON

MATERIALS

- BALLOON
- SMALL PLASTIC BOTTLE
- YEAST
- SUGAR
- TABLESPOON



INSTRUCTIONS

1. MEASURE OUT 1 TABLESPOON OF YEAST AND 1 TABLESPOON OF SUGAR. ADD THEM TO YOUR PLASTIC BOTTLE.
2. CAREFULLY POUR ABOUT HALF A CUP OF WARM WATER INTO THE BOTTLE.
3. PLACE THE LID ON THE BOTTLE AND STIR GENTLY TO DISSOLVE THE YEAST AND SUGAR IN THE WATER.
4. REMOVE THE LID AND STRETCH A BALLOON OVER THE MOUTH OF THE BOTTLE.
5. PLACE THE BOTTLE IN A WARM SPOT LIKE NEAR A SUNNY WINDOW AND WATCH THE BALLOON INFLATE.

EXPLANATION

YEAST ARE TINY LIVING CREATURES. WHEN YOU MIX YEAST WITH SUGAR AND WARM WATER, THE YEAST EATS THE SUGAR AND MAKES BUBBLES. THESE BUBBLES ARE A GAS CALLED CARBON DIOXIDE. WHEN THE GAS BUILDS UP INSIDE THE BOTTLE, IT PUSHES THE GAS INTO THE BALLOON, MAKING IT INFLATE!

EXTENSION

REPEAT THE EXPERIMENT USING DIFFERENT AMOUNTS OF YEAST AND SUGAR TO SEE IF YOU CAN GET THE BALLOON TO INFLATE MORE OR FASTER.