

## **Fermentation Lab**

### **Purpose:**

- 1. To smell and observe the end product of alcohol fermentation.**
- 2. To observe how temperature and pH influence the rate of fermentation.**

## Materials



## Procedure:

erlenmeyer flask

Data:

Temperature:

Initial Circumference:

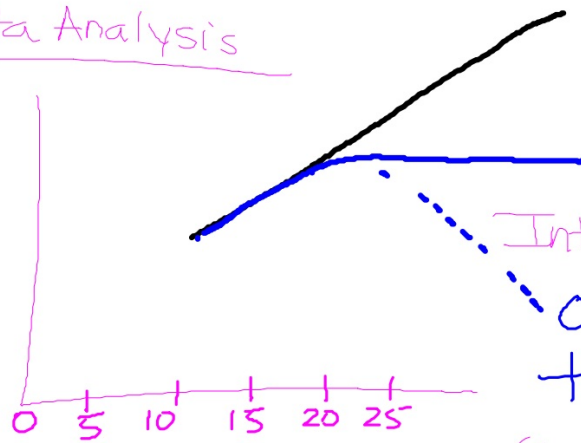
Final Circumference:

Change in Circumference:

Qualitative Observations:

Data Analysis

Ave  
Change  
in  
Circumf.



Interpret:  
optimal (best)  
temp range  
is  
for yeast

**Conclusion:**

- 1. Readdress the purposes**
  - A. Name the energy reaction that occurred**
  - B. Evidence that this reaction occurred?**
  - C. How does temperature and pH influence the reaction rate? Explain.**