**Fermentabot Questions for Arielle**

* Food trays for the box?
  + What kind of trays to use?
  + Are there industry standards?
  + Depth of trays important? Other sources reference 2cm deep trays (as opposed to 4cm)
  + Do the trays have to be modified?
* Air Flow
  + Food tray boxes aren’t designed for air circulation, which would be preferable: using smaller trays (less yield), or somehow modifying box w/ multiple fans?
  + Question of releasing spores during aeration/opening of box?
    - Do we need hepafilters on front/back ends?
* Passive Cooling System
  + Flap to release/turnover air?
    - Is it manually or automatically actuated?
* Humidifier
  + Form-factor/size preference? Internal or external installation?
* Heat Source
  + Mat/heat lamp/radiator – which is preferred?
  + Multiple locations/units?
* A steam oven is necessary for the koji process, do we need one at Bates?
  + Stove-top steamer could work also, but we don’t have a stove. Hot plate maybe?
* Box Communication
  + How should box notify user about next steps (mixing the barley, replacing a moist cloth etc)?
    - Should the box beep/make noise?
    - Should the box send smart phone notifications?
* Ventilation
  + How strong should the fans be? Can that be quantified?
    - (Strong enough to circulate all air, not strong enough to disrupt growth/disturb spores, etc)
* Sensor Locations and Quantities
  + Temperature, humidity, anything else? Where should sensors be placed inside koji trays?
* Light
  + Is it necessary inside the box?
  + Will it affect koji growth in any way?