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|  | *(Left to Right) Pan, Pipette, Honey, Measuring Cups, Yeast, Ziploc™ Bags*  **Materials**   * Aerosol cans * Aerosol crimper * Baker's yeast (Saccharomyces cerevisiae) * CO2 and Nitrogen Tanks * Distilled water * Honey * Measuring cups (calibrated in ounces) * Pan/Kettle * Pipette (50 mL) * Pressure gauge * Spoon * Thermometer * Water cooler * Ziploc™ bags   **Procedure**   1. Boil water to clean pan, spoon, measuring cup, and pipette 2. heat 16.5 oz. distilled water with 6.0 oz. honey until honey is fully dissolved 3. Cool to 70� F and pipette 50 mL of honey-water mixture into each Ziploc™ bag. 4. Add 5g of Saccharomyces serevisiae into each Ziploc™ and seal 5. Insert one Ziploc™ bag into each aerosol can. 6. Use the aerosol crimper to seal the aerosol cans. 7. Using the gas tanks, fill each aerosol can to the predetermined pressures. 8. Using pressure gauge, make sure each aerosol can is filled to the proper psi. 9. Store each of the cans in the water cooler, with each properly labeled with pressure and internal contents. Keep a thermometer inside the cooler to observe the temperature 10. Measure the pressure inside the cans every day with the pressure gauge and record observations.   This Page is Best Viewed with Thousands of Colors  For More Information about these Projects, Please Contact [Eric Thiel.](mailto:ethiel@pleasanton.k12.ca.us) |