



**CALIFORNIA STATE SCIENCE FAIR
2003 PROJECT SUMMARY**

Name(s) Lauren E. Feuerborn	Project Number J0506
Project Title Ready... Set... Ferment!	
Objectives/Goals My hypothesis is that there is a relationship between the initial sugar level of grapes and the ultimate alcohol level of wine. I believe the ratio of sugar percentage by volume to alcohol percentage by volume is around 2:1 (.50). To test my hypothesis I will replicate the fermentation process with yeast and sugar water.	
Abstract	
Methods/Materials I. Materials 1 hydrometer 1 thermometer 1 funnel 5 325 ml bottles 1 graduate 1 refracometer 1 vinometer 1,000 ml of water Fermentation yeast Graph paper 1 fish tank water heater Sugar Water II. Procedure 1) Created volume of sugar water with 32% sugar a. poured sugar into one gallon of water b. used refracometer to get to 32% sugar 2) Washed and dried five 250 ml bottles 3) Poured 200 ml sugar water with percentages at: 32%, 30%, 28%, 26%, and 24% into bottles a. diluted sugar water by adding more water b. water brought down sugar level 4) Added ¼ tsp. yeast to each bottle of sugar water	
Summary Statement My project is about sugar and alcohol and the relationship between them.	
Help Received My mom and dad helped me type my report. I used wine equipment given to me by Royce Townsend to help me do my experiment	