Discussion

These results support our hypothesis, we predicted that the more sucrose that was exposed to yeast, the higher the CO2 levels are. Therefore, more energy was produced through cellular respiration. The results gathered indicate that a sugar concentrated yeast solution will have a substantially higher respiration rate than a solution with the minimum amount of sugar recommended. The more we increased the sugar concentration in the yeast solution, the higher the CO2 levels were for every sample we collected. In many of the studies found, it was shown that groups exposed to more sugar were faster growing and showed increased CO2 output than the corresponding groups exposed to less sugar, or that were free cells, or cells not exposed to any sugar concentration (Holeberg and Margalith 1981). In the future, running a t-test would be sufficient in making sure our results between our trials do not majorly vary (Bradfield et al. 2017; McCoy et al. 2017). Or perhaps using a different sugar concentration rather than sucrose. It has been found that sucrose only utilizes a certain amount to be able to ferment (Begley et al. 2016). Overall, Acme Brewing Company could maximize yeast growth by introducing it to more sugar. The more sugar that is exposed, the higher the CO2 rate, so therefore the more ATP is produced through cellular respiration, and so growth rate is increased.

* What does this discussion do well?
* What would you like to see more of?
* What are your thoughts on the studies they compare their results to?
* What are your thoughts on their interpretation of their results? Are they detailed enough?
* What are your thoughts what they included as the broader implications of their study and future research directions?