­­­­­­­­Making your own vinegar

**An Apple a day Keeps the Climate Okay**

# Apple Vinegar

**Do you have too many apples in the garden and don't know what to do with them? Even though you like them as a fresh snack or a very popular apple pie, are you still afraid that they will rot? What about making a vinegar?**

Ingredients:

* 500 g organic apples

*(to avoid the chemicals in the apple skin and make healthy vinegar)*

* 2 tablespoon sugar
* 1 l water
* 1 tablespoon vinegar

Equipment:

Pot (1 l), tablespoon, 1 large jar (2.5 l), paper towels, grater, household clingfilm, strainer, jug, 2 small jars (1 l), gauze, scissors, 2 elastics bands, funnel, small vinegar bottle (0.2 l)

**1st day:**

* Boil 1 l of **water** *(to kill the undesirable microorganisms)*in the pot for at least 3 minutes, add two tablespoons of **sugar** *(in hot water it will dissolve very quickly*)and cool to room temperature.
* Grate 500 g **apples** so that the sugar from the apples can go into the water.
* Add them into the big jar and pour the solution with the sugar over the apples.
* Cover the jar with clingfilm and tighten with elastic band.
* Leave at room temperature.



**After 3 weeks**

* Strain the contents of the jar into two smaller jars.
* Add one tablespoon of **vinegar** (cultures of microorganisms) into one jar.
* Cover the jars with a gauze to avoid dust and insects.
* Tighten with an elastic band and leave at room temperature.



**After 6 weeks**

* Separate the vinegar from the sediment and pour it into bottles.
* Compare the results. The process is faster when you add some micro-organisms.



**Observe the process every day. Write a diary about the changes. Draw or take a picture about the changes.**

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| **Date/day** | **Picture** | **Describe the changes** |
| 1st day |  E:\STEM_SonS Germany\apple group\vinegar\IMG_20210714_101516.jpg | Prepare everything to make a vinegar. |
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