

# Quiet Fermentation Techniques

Difficulty: Hard

Q M B Z H J W O L S Z P Y H I K P N D I  
B Z G A Y P N O Y K A B C R N R T E L G  
E W V D V Q F E Q H D H O A Y E L Y S N  
T T N E L I S O F H M K T A M A T E C D  
Y G I Q F E R M E N T U W P E B S B C D  
M Z U I Y G Y Z E N R E E S P I A Q M F  
Q E I J X Q C S U A R R E B R A E A O N  
D F H C K Y L S L U A K C C J N Y G P L  
E L F V E E E E T T E K N W P A A S B B  
V G A Z M R F L U E L O E T L E J S P F  
E L E J Y M U R X E C P I U F R V E J S  
L A Q H Z C E U S Q G J T S K O V C D D  
O C B M N R T S E R F D A R K B I O A A  
P T A Q E T E G L E F A P C R I M R Z Z  
T O C F N V S D T T R B U A P C T P U A  
L S T B J A I X N R B O I W R T S B A E  
R E E X R Q O Y E A X Q K H Q X W L S C  
Z M R M B P C L G T W H Y H O X C N O D  
Y T I M S A B X O S P R U H I G V O Y I  
Q H A D H E M Y E B X A M P S Y L D W D

Find these words:

TEMPERATURE

ANAEROBIC

BACTERIA

PATIENCE

FERMENT

CULTURE

NATURAL

STARTER

PROCESS

DEVELOP

LACTOSE

ENZYME

SILENT

VESSEL

SEALED

GENTLE

YEAST

SLOW

DARK

COOL