

Useful Resources

- [Ebooks](#)
- [Rights In Australia](#)
- [mosquito co2 trap](#)

Ebooks

General

- <https://z-lib.id/>
- <https://libcom.org/>
- <https://theanarchistlibrary.org/special/index>
- <https://libgen.mx/>

Science

- <https://annas-archive.org/>
- <https://www.sci-hub.se/?lang=en>
-

Rights In Australia

Consumer Rights

According to the ACCC.

- You do NOT need the original packaging when returning a product
- You are entitled to a refund

mozzie co2 trap

☐ Safe DIY CO₂ Mosquito Trap (Yeast + Sugar Bottle Trap)

This is the classic, safe version that releases small amounts of CO₂ through fermentation.

What You Need

- 1 empty **1-2 L plastic bottle**
 - 1 cup (**200 g**) sugar
 - 1 cup **hot water**
 - ½ cup **cool water**
 - ½ teaspoon **dry yeast**
 - Black tape or paper (to darken the bottle)
 - A knife/scissors
-

☐☐ How to Make It

1. Cut the bottle

Cut the bottle about **⅓ from the top**.

You'll use the bottom part as the container, and the top as a funnel.

2. Make the sugar solution

- Pour hot water into the bottom half.

- Add sugar and stir until dissolved.
- Pour in the cool water to bring the mix to lukewarm (NOT hot).
 - If it's too hot, it kills the yeast.

3. Add yeast

Sprinkle yeast on top.

Do **not** stir — it will activate slowly and start producing CO₂.

4. Assemble the trap

- Place the top half (funnel) upside down into the bottom half.
- Tape the edges to seal it.

5. Darken the bottle

Mosquitoes prefer dark areas; wrap the bottle with:

- black paper, or
 - black tape
- Leave the top open.

6. Place the trap

Put the trap in:

- corners of rooms
- under tables
- near dark/humid areas

Avoid windy areas or directly under fans.

Why It Works

- Sugar + yeast = fermentation
- Fermentation releases **CO₂**, similar to human breath
- Mosquitoes follow the CO₂ stream into the funnel
- Once inside, they get trapped and die

How Long It Lasts

- Effectiveness lasts **3-5 days**, depending on room temperature.
 - Replace the mixture weekly.
-

Safety Notes (Important)

This method is safe because:

- Fermentation produces **very small amounts** of CO₂ (not dangerous in a ventilated home)
- No chemicals or flames are used
- Non-toxic for pets and kids if placed out of reach