Separating Solutions

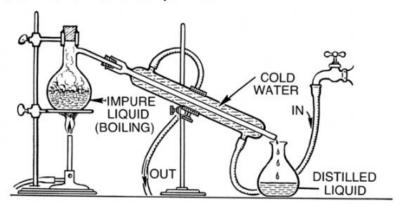
- when a solute is dissolved in a solvent, the particles of the two mix together but the particles themselves aren't changed
 - o e.g. sugar dissolves in water but the sugar particles remain unchanged (the water still tastes sweet)
- we can separate solutions in two ways

1) Evaporation

- o evaporation is the change of matter from liquid to gas
 - works well when separating a liquid and a solid
- the solution is heated until the liquid component turns to a gas, leaving behind the solid component that had been dissolved in the solution
 - e.g. to separate the sugar-water solution mentioned earlier, we can heat the solution to 100° C
 - this will cause the water to change state from liquid to gas and therefore separate from the solution
 - once the water evaporates, the sugar will be left behind in the pot

2) Distillation

- distillation is the process of separating liquids in a solution by heating the solution, trapping and cooling the gas and collecting the resulting pure liquid
 - works well when separating solutions made of two liquids, as long as the liquid have different boiling points
- o the solution is heated to a point at which one of the component liquids will boil off and the other will remain as a liquid
 - the steam that boils off of the solution (made of the first component) is collected and cooled, causing it to condense back into a liquid
 - the result is two separate containers, each containing a pure form of the two components



- o e.g. a solution of water (boiling point of 100° C) and ethanol (boiling point of 78° C) can be separated by distillation
 - the water-ethanol solution is heated to just over 78° C, causing the ethanol to boil but allowing the water to remain as a liquid

Lesson 6

- the ethanol steam is captured and made to flow through a cooling chamber
- the ethanol steam is condensed back into a liquid and this liquid is collected
- the result is pure water in the first container and pure ethanol in the second container

ASSIGNMENT:

- 1. How would you separate each of the following mixtures?
 - a. a salt and water solution?
 - b. a solution of rubbing alcohol (boiling point of 82° C) and water (boiling point 100° C)
- 2. How is the idea of separating solutions by evaporation used when making maple syrup from sap?

