

Baking Soda Stoichiometry Lab Answer Key

KEY

Chemistry: Stoichiometry and Baking Soda (NaHCO_3)

- Purposes:**
1. Calculate theoretical mass of NaCl based on a known mass of NaHCO_3 .
 2. Experimentally determine the actual mass of NaCl produced.
 3. Calculate the percent yield for your experiment.



Materials:	safety glasses evaporating dish watch glass	baking soda (NaHCO_3) ring stand with ring wire gauze	concentrated HCl and dropper bunsen burner and matches tongs
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Procedure:

1. Find the mass of the evaporating dish and watch glass. Record this mass in the Data Table.
2. Add $\frac{1}{2}$ of a teaspoon of baking soda to the evaporating dish, and record the total mass in the Data Table.
3. Cover the evaporating dish with the watch glass so that only the spout of the evaporating dish is exposed.
4. Use the dropper to drip HCl down the spout and into the dish. Add HCl until the fizzing ceases.
5. Leaving the watch glass in place, boil off the liquid until only table salt (NaCl) remains in the dish.
6. Let the dish cool for five minutes, then weigh it again and record the mass in the Data Table.
7. Clean up by rinsing your equipment with water and wiping dry with a paper towel.

Data Table: (please include units)

Quantity Measured	Mass
evaporating dish, watch glass	90.25 g
evaporating dish, watch glass, NaHCO_3	93.92 g
evaporating dish, watch glass, NaCl	92.68 g



Calculations:

1. Find the theoretical mass of NaCl that would be produced if your experiment were perfect.

$$x \text{ g NaCl} = 3.67 \text{ g NaHCO}_3 \left(\frac{1 \text{ mol NaHCO}_3}{84 \text{ g NaHCO}_3} \right) \left(\frac{1 \text{ mol NaCl}}{1 \text{ mol NaHCO}_3} \right) \left(\frac{58.5 \text{ g NaCl}}{1 \text{ mol NaCl}} \right) = 2.56 \text{ g NaCl}$$

2. Find the actual mass of NaCl that you obtained.

$$92.68 \text{ g} - 90.25 \text{ g} = 2.43 \text{ g NaCl (actual yield)}$$

3. Find the percent yield for your experiment. If your percent yield is greater than 100%, provide at least one possible source of error that might have caused you to get more than 100% yield.

$$\% \text{ yield} = \frac{\text{actual yield}}{\text{theoretical yield}} \times 100\% \Rightarrow \frac{2.43 \text{ g NaCl}}{2.56 \text{ g NaCl}} \times 100\% \Rightarrow 95\% \text{ yield}$$

Baking soda stoichiometry lab answer key is essential for understanding the quantitative relationships in chemical reactions, particularly those involving baking soda (sodium bicarbonate, NaHCO_3). This compound is widely used in baking, cleaning, and in various chemical experiments. In a laboratory setting, students often conduct experiments to explore the stoichiometric principles behind baking soda reactions, specifically when it reacts with acids. This article provides a comprehensive overview of the stoichiometry involved in baking soda experiments, including a step-by-step guide for conducting the lab, analyzing results, and understanding the underlying chemical principles.

Understanding Stoichiometry

Stoichiometry is the branch of chemistry that deals with the calculation of

reactants and products in chemical reactions. It is based on the law of conservation of mass, which states that matter cannot be created or destroyed in a chemical reaction. Therefore, the total mass of reactants must equal the total mass of products.

Key Terms in Stoichiometry

To effectively understand stoichiometry in the context of a baking soda lab, it is important to familiarize oneself with several key terms:

- Mole: A unit representing 6.02×10^{23} particles (atoms, molecules, etc.).
- Molar Mass: The mass of one mole of a substance, expressed in grams per mole (g/mol).
- Chemical Equation: A symbolic representation of a chemical reaction that shows the reactants and products involved.

Preparing for the Baking Soda Stoichiometry Lab

Before conducting the baking soda stoichiometry lab, students should gather the necessary materials and understand the experimental procedure.

Materials Required

1. Baking soda (sodium bicarbonate, NaHCO_3)
2. Vinegar (acetic acid, CH_3COOH)
3. Measuring spoons
4. Balance (for weighing baking soda)
5. Graduated cylinder (for measuring vinegar)
6. Beakers
7. Stirring rod
8. pH indicator (optional)
9. Safety goggles and gloves

Experimental Procedure

The following steps outline a typical baking soda stoichiometry experiment:

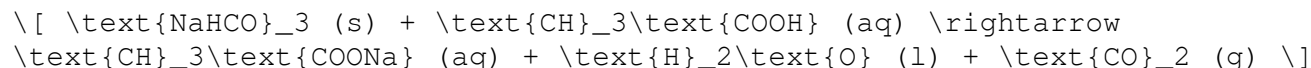
1. Weighing Baking Soda: Use the balance to measure a specific mass of baking soda (e.g., 5 grams).
2. Measuring Vinegar: Use the graduated cylinder to measure a specific volume of vinegar (e.g., 100 mL).
3. Mixing the Reactants: In a beaker, combine the measured baking soda and vinegar.
4. Observing the Reaction: Observe the reaction, noting any gas production (bubbles) and temperature changes.
5. Collecting Data: Record the mass of any leftover reactants and the total volume of gas produced, if applicable.

Analyzing Results

Once the experiment is complete, students will need to analyze their results to understand the stoichiometry involved.

Balanced Chemical Equation

The reaction between baking soda and vinegar can be represented by the following balanced chemical equation:



This equation shows that one mole of sodium bicarbonate reacts with one mole of acetic acid to produce one mole of sodium acetate, one mole of water, and one mole of carbon dioxide gas.

Calculating Molar Masses

To perform stoichiometric calculations, students will need to calculate the molar masses of the reactants:

- Molar Mass of NaHCO_3 :
 - Sodium (Na): 22.99 g/mol
 - Hydrogen (H): 1.01 g/mol
 - Carbon (C): 12.01 g/mol
 - Oxygen (O): 16.00 g/mol $\times 3 = 48.00$ g/mol
 - Total = 22.99 + 1.01 + 12.01 + 48.00 = 84.01 g/mol
- Molar Mass of CH_3COOH :
 - Carbon (C): 12.01 g/mol $\times 2 = 24.02$ g/mol
 - Hydrogen (H): 1.01 g/mol $\times 4 = 4.04$ g/mol
 - Oxygen (O): 16.00 g/mol $\times 2 = 32.00$ g/mol
 - Total = 24.02 + 4.04 + 32.00 = 60.06 g/mol

Stoichiometric Calculations

Using the balanced equation and molar masses, students can calculate moles of reactants and products. For example, using the mass of baking soda:

1. Calculate Moles of Baking Soda:
 - Moles = mass (g) / molar mass (g/mol)
 - Moles of NaHCO_3 = 5 g / 84.01 g/mol = 0.0595 moles
2. Using the Stoichiometric Ratios:
 - According to the balanced equation, 1 mole of NaHCO_3 reacts with 1 mole of CH_3COOH .
 - Therefore, 0.0595 moles of NaHCO_3 will require 0.0595 moles of CH_3COOH .
3. Calculate Required Mass of Vinegar:
 - Moles of CH_3COOH required = 0.0595 moles
 - Mass = moles \times molar mass

- Mass of CH_3COOH = 0.0595 moles \times 60.06 g/mol = 3.57 g

Discussion of Results

After calculations, students can compare their theoretical results with experimental observations. Discrepancies can arise due to several factors:

- Incomplete Reactions: Not all baking soda may react if vinegar is added too slowly or if the reaction is not mixed well.
- Measurement Errors: Inaccurate measurements of baking soda or vinegar can lead to incorrect stoichiometric calculations.
- Gas Loss: If carbon dioxide gas escapes during the reaction, it can lead to underestimating the amount of product formed.

Students should reflect on these factors and discuss how they might improve the experiment in future iterations.

Conclusion

The baking soda stoichiometry lab is an excellent way for students to engage with fundamental principles of chemistry, including the concepts of moles, molar mass, and conservation of mass. By conducting this experiment, students not only learn how to perform stoichiometric calculations but also gain hands-on experience in experimental chemistry. The process of balancing chemical equations, measuring reactants, and analyzing products reinforces the importance of accuracy and precision in scientific research. The baking soda and vinegar reaction serves as a practical illustration of these concepts, making stoichiometry accessible and relevant to everyday life.

Frequently Asked Questions

What is the purpose of a baking soda stoichiometry lab?

The purpose of a baking soda stoichiometry lab is to explore the chemical reactions involving baking soda (sodium bicarbonate) and to understand the stoichiometric relationships between reactants and products.

What chemical reaction is typically studied in a baking soda stoichiometry lab?

The typical reaction studied is the reaction of baking soda with an acid, such as vinegar (acetic acid), which produces carbon dioxide gas, water, and a salt.

How can you calculate the amount of baking soda needed for a reaction?

You can calculate the amount of baking soda needed by using the molar mass of sodium bicarbonate and applying stoichiometric ratios from the balanced

chemical equation to determine the moles required based on the amount of acid used.

What is the balanced chemical equation for the reaction between baking soda and vinegar?

The balanced chemical equation is: $\text{NaHCO}_3 \text{ (s)} + \text{CH}_3\text{COOH (aq)} \rightarrow \text{CO}_2 \text{ (g)} + \text{H}_2\text{O (l)} + \text{CH}_3\text{COONa (aq)}$.

What safety precautions should be taken during a baking soda stoichiometry lab?

Safety precautions include wearing goggles and gloves, working in a well-ventilated area, and handling all chemicals with care to avoid spills and reactions that could produce hazardous fumes.

How can the results of the baking soda stoichiometry lab be analyzed?

Results can be analyzed by measuring the volume of carbon dioxide produced, comparing it to the theoretical yield calculated from the stoichiometric equations, and determining the percent yield of the reaction.

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