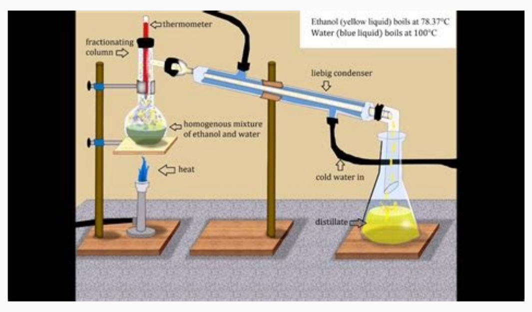
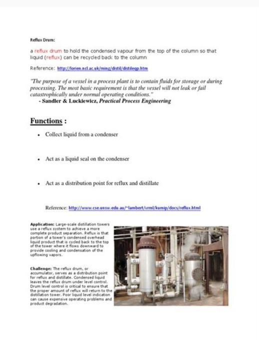
Distillation of ethanol lab report





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Find the answer to the problem of homework. Numerade Free sample for 7 Days New Mexico State University In the distillation process, a mixture of two (or more) volatile liquids is first heated to convert volatile materials to vapour. Then the steam is condensed, reforming the liquid. The net result of this liquid conversion to $right arrow $right arrow$is to enrich the fraction of a more volatile component in the condensed steam mixture. We can describe how it happens using Raoult's law. Imagine having a mixture of $12 %$(by weight) ethanol and water (such as a form for grape fermentation, for example). (a) What are the fractions of ethanol and water in this mixture? (b) This mixture is heated in $78.5^circle} \matharm{C}$(the normal boiling point of ethanol). What are the vapour pressure equilibrium of ethanol and water at this temperature, assuming the behavior of Raoult by law (ideal). (Will it be necessary to obtain the water equilibrium vapour pressure at $78.5^circle} matharm{C}$data from Appendix G.) (c) What are the fractions of ethanol and water in the vapour? d) After this vapour is condensed in a liquid, to what extent has the fraction of the ethanol mole been enriched? What is the mass fraction of ethanol in the condensed steam? This short targeted simulation is adapted from the full length of the simulation. Prepare to meet how great the distillation technique is! In this simulation, a city will help to concentrate ethanol to sustain them during their fuel shortage crisis. Are you ready to learn how to separate a homogeneous mixture of liquids? Explore the difference between physical and chemical change in the simulation of separator mixtures, you will meet Jo who has a limited fuel supply and therefore wants to produce bioethanol. To help her, you must first the difference between the physical and chemical change of a substance to find the Technique. Generate heating curves You have mastered the bases, you are ready to know further aspects of the phase changes and be introduced to the heat curves. You will learn how to interpret heating curves to identify important information about boiling point and ethanol and water at atmospheric pressure. By doing so, you will be able to decode the meaning of each line of the heating curves and understand how this information is useful for your experiment. You will also be introduced to phase diagrams and understand how other physical properties can be predicted through this data. perform distillation that you understand why © distillation is the right technique, the next step is to perform it. At the end of the simulation, put your newly acquired knowledge to the test! You will use the distillation technique to achieve ethanol with greater purity. Will you be able to produce high purity ethanol and report your findings to Jo? Liquids: distillation, boiling points and fermentation and distillation of ethanol distillations are carried out to isolate volatile chemicals from non-volatile or non-volatile chemicals. This experiment deals with how distillations (both simple and fractional) can be used to isolate the chemical in pure form. In addition, boiling points and other physical properties may be determined, including the refractive index and the density of purified materials. We have also set up a fermentation to isolate ethanol from these mixtures. Background parts A and B will be performed during the first laboratory period. Part c, which is the distillation of ethanol from a fermentation mixture, will be carried out during the second laboratory period. Techniques and procedures that you will perform during this experiment include: Simple distillation fractional distillation Index determination of This experiment is carried out in three parts over two days. Parts A&B are performed on the first day. Part c is performed during the Fermentation takes place a week before the start of Part A: Purify 2-propanol by simple distillation. This technique shows how to purify, by distillation, a volatile organic compound. Â This process is useful for the purification of volatile compounds from non-volatile compounds, but of poor success for mixtures of compounds, each of which is volatile. Â Part B describes how to fraction these types of mixtures by fractional distillation. Part B: Separate the ethanol from the water by fractional distillation. Â The volatile compounds will distill each at temperatures well below their actual boiling point (for example, do you remember the steam voltage of the water?). Â We must have a process that allows for more effective separation of these volatile liquids, and this is the process of fractional distillation. Part C: It prepares a glucose fermentation to obtain ethanol. Â The ethanol of this fermentation will be isolated by fractional distillation (according to the procedure described in Part B). Â The fractional distillation must be repeated in order to eliminate water, which unfortunately predominates during the first fractional distillation. Â Once the fractional distillation is repeated, the amount of alcohol can be determined in the final sample of the distillate. In many of the previous experiments we conducted (e.g. extraction, separation, re-crystallization and chromatography experiments), you learned that a chemist should be able to exploit the specific physical properties of the components of a mixture to effectively separate and purify the desired chemical compound. The most common method for the separation and purification of volatile liquids is distillation, which uses the specific boiling points of the liquid components of the mixture. When there is only one volatile liquid, or when one of the liquids has a point ofBen below others, you can resort to a simple distillation. distillation. However, if there are two or more liquid components, which have nearbull points near each other, the fractionated distillation must be used (the theory of distillations is discussed in chapter 35 of Zubrick). In part A of this experiment, a simple distillation of 2-propanol (isopropyl alcohol) will be carried out, contaminated by a non-volatile impure (a dye). In part B, a fractional distillation of a mixture 50:50 (V / V) of ethanol and water is performed. Â, during these experiments, the boiling point of the organic volatile compound is determined during distillation. The temperature of the volatile liquid is monitored in a gaseous phase with a thermometer. This temperature must remain constant and reflect the actual boiling point of the chemical product in the atmospheric conditions of the day. Report this boiling point as part of the data. Procedure Part A: Simple 2-propanol Safety distillation: 2-propanol is a highly flammable liquid and a serious irritant eyepiece â € "no flame will be allowed in the laboratory during use. As with each experiment, the glasses must be worn, even if you can't actually work chemicals, if there is someone who uses 2-propanol in the laboratory. Follow the instructions in chapters 19 and 20 of Zubrick to install a simple distillation device, even if the instructor will take care of the configuration and use of your biological kit. Â, you will use a 50 ml round ball as a distiller, and a 100 ml round ball as a container. Is normally every time you are boiling a compound organic product, you will always include some (not a handful!) Hot stones to keep the solution to boil smoothly! Using a beaker (not a graduated cylinder) you get about 30-40 ml of 2-propanol Â «Impuroâ» (at this 2-propanol sample a small has been added of a non-volatile soluble dye as impurity). Add 2-propanol in the distillation pan (never pour anything through a frosted glass) frosted) Without using a funnel), add the boiling stones and start the distillation (remember to turn on the cooling water before turning on the heat). Collect your distillate in a pre-weighed graded cycle (10-mL or 25-mL or 50-ml cylinder). Once the temperature starts to increase the room temperature over, you should start reading the thermometer reading every minute. Þ~ You should start recording the temperature at any time until the solution starts boiling. Register the temperature you read every minute. Continue to do distillation until you have collected about twenty ml of distillate. Make sure the distillation jar never dry (never let a heated flask dry!). You must print your data by hand using chart paper, or you can use Excel or another graphite program for a graph for inclusion in your laboratory notebook and written report. Measure the volume of the distillate collected. Þ~ Using a pre-weighed graduated cylinder (10-mL or 25-ml or 50-ml cylinder), it is necessary to determine the density of the distillate collected. You will also determine the refractive index of your distilled liquid. Þ~ Your instructor describe how a refractive index is determined. Dispose of the liquid, and any liquid remained in the distillation container, in the liquid refore. Þ~ 160; Make sure you don't deposit boiling stones in liquid waste. Þ~ Put the boiling stones in the solid waste container. Part B: Fractional distillation of an Ethanol / Water Mixture Safety: ethanol is a flammable liquid and an irritant; Avoid contact and inhalation - wear gloves during manipulation. Flames will not be admitted in the laboratory while ethanol is in use. Þ~ Glasses must be worn whenever chemicals are used. Install a distillation device as demonstrated by your instructor. Use glass beads to pack the fractionation column (your instructor will show you how to pack the column). Try adding glass beads directly to the fracture column. If the beads of glass remain in the There is no problem, but if the pearls pass, try adding greater quantity of glass pearls, and their packaging within the fractionation column should allow them to stay in their place. Never use glass wool or other than beads in fractionation columns. To perform this part of the experiment, use a 100 ml round ball as a distillation jar. You will need a number of receivers; It is better to use test tubes. Measure about 4 ml of water in a test tube. Use this sample to know the amount of liquid needed to get about 4 ml of distillate during this experiment phase. Continue to collect 4 ml samples until you have collected about 30 ml of distillate. Determine the refractive index of each sample collected and determine the refractive index for pure ethanol and pure water. Get about 50.0 ml of the mixture at 50% (V / V) of ethanol / water and pour into the distillation container. Add some boiling hazelnuts. Turn on the heating shelf to get a constant and boiling mixture. Monitors time and temperature during the entire distillation process starts to record the temperature as soon as the sample begins to boil. Record the temperature every 30 sec. Collect the distillate in test tubes. About 4 ml should be collected in each test tube, but it is not necessary to measure each test tube. As a comparison, add about 4 ml of water into a test tube. Collect about the same amount of liquid in each of the test tubes during the distillation process. Continue to record the temperature until you stop sampling collection. Collect about 30 ml of distillate. It is necessary to trace data manually using graphics card, or you can use ChemWorksÂ ¢ â ¢ on computers for inclusion in the laboratory notebook and in the report You should have two plateaus, one for the boiling point of ethanol and the other for the boiling point of water. Your lab report chart and your notebook has to show these two plateaus. After the distillation is finished, you will have a goodfor the boiling point ethanol. Determine the refractive index for each of your samples. Never throw away any glass beads. At a cost of about 25 cents ($0.25) per glass bead, they are very expensive. Keep your glass beads in the fractional column (add some fabric at the beginning to prevent leakage) until the next lab period. Never throw away any glass beads. Part C: Fermentation and distillation of ethanol yeast ferment the sugars to produce ethanol. You will use glucose (dextrose) as sugar the yeast will use for the production of alcohol. Glucose has a molar mass of 180 g / mol. The molar mass of ethanol is 46 g/mol. The other fermentation product is carbon dioxide, which we will not consider in the current experiment. The equation for this reaction is as follows: Based on the balanced equation, one (1) glucose mole will produce two (2) moles of ethanol. Based on these molar ratios, one glucose mole is 180 g, and two moles of ethanol are 92 grams. On the other hand, a sucrose mole will produce four moles of ethanol. Your instructor will inform you which carbohydrates you will use. How many grams of alcohol would you produce if you started with 60.00 grams of glucose (MW = 180.0)? If you started with 60 grams of sucrose (MW = 342.3), how many grams of ethanol would you produce? Based on the amount of carbohydrates (glucose or sucrose) you actually started with (based on how much you weighed), what is the theoretical yield of the alcohol you should produce? Use this value to determine your percentage yield after completing this part of the experiment. Grams of fermented glucose (or sucrose): _________________ G Theoretical ethanol yield: _________________ G Fermentation Setup Set up the fermentation container as follows: Place 60.00 G (0.33 moles) of glucose (or sucrose) 250 ml bottle (or fermented beer-bottle) Add 175 ml of distilled water add 20 ml of the Pasteur salt solution (see footnote on pagefor the formulation) add 2,00 g of dry yeast, rubbed on a thin paste (to break the yeast lumps) with about 10 ml of stirring water vigorously to mix the content of the fermentation container (containing all reactants) close the container with a rubber stopper attached to a glass tube connected by a latex pipe. the glass tube at the end of the latex tube is inserted in a water-containing tube (2-3 ml of water) and a small amount of mineral oil (verse a little mineral oil to cover water in the tube) to avoid evaporation. let the fermentation mixture rest at a temperature of 25-35oC until the fermentation is completed (it is necessary about a week.) before distillation of the fermentation mixture after full fermentation, you will distill alcohol from the liquid mixture, including the non-soluble solid particulate. Gently pour all the liquid into a 500 ml rounded core (controlled by the warehouse.) â the liquid will be a bit peat, but this will not interfere with the first distillation (never let dry a distillation matraccio, but this should be of little concern as we will collect only a fraction through the distillation.) â attach a fraction of the fractional distillation column described above (it is not necessary to monitor the temperature, as the first distillate is mostly water, so the temperature will be about 100oc. â collect about 50 ml of distillate in a preheated graduated cylinder (a cylinder of 50 or 100 ml can be oated) after the first distillate harvest, observe and record the collected volume and weigh the graduated cylinder to determine the mass of the harvested distillate (total mass of the harvestcontaining the distillate minus the mass of the graduated empty cylinder). graduated).Now calculate the distillate's density, based on the mass of the newly determined distillate divided by the volume collected. From the density table of aqueous ethanol solutions, given in note 2, calculate the alcohol mass collected in this first distillate. To determine the quantity of ethanol isolated, you can estimate your percent alcohol using the table at the end of this experiment. This table shows different ways to discourage the quantity of ethanol in the sample based on density. The simplest column to use is the first column showing the percentage of alcohol mass (% per mass) as follows: using the density of the distillate from the above calculations, determine the percent alcohol (it may be necessary to extrapolate (For example, calculates the percentage rate of ethanol produced in fermentation, based on the theoretical quantity of ethanol that would be produced by the initial amount of glucose (each glucose molecule produces two ethanol molecules). This "raw" distillate will be used in a second one Fractional distillation. An additional table is available, using an interpolar procedure to discourage the percentages that do not fall within the largest percentage range indicated in the table below (percentages are 5% increments). The new table (which is a Adobe PDF document) shows you how to get to the percent values, based on density, unit values, for example, at 45%, at 46%, or 47%, etc. The values highlighted in this PDF document showed how to determine the concentration values between 45% and 50% ethanol. You can download and print this document in this URL of a PDF document. Discard the residues left in the distillation pot, which mainly contains water. It can be obtained 95% ethanol (but not 100% ethanol; you know why? What is an Azeotropo?) From the diluted alcoholic mixture obtained during the first For the second distillation, carefully monitor the boiling point, as you should collect the material that distills to aof 78-82oC; if you get a distillate too little in this range, continue distillation and collect the boiling fraction at 82-88oC. Â Before making the second distillation, empty the glass beads from the fractionation column in a glass, wash them yourself with soap and water, and then reuse them. In addition, it is necessary to wash with soap and water each of the following pieces of glass: Fractionation column Alambic Head Condenser Column Now you can reassemble the distillation plant for fractional distillation and then follow the procedure for collecting and analyzing the second distillation liquid. At the end of the experiment, put the glass pearls used in a glass on the instructor bench to be washed by the warehouse staff. Don't throw away the glass pearl. Ethanol harvesting procedure by means of a second distillation: add the alcohol-water mixture of the first distillation (after weighing and determining the density) into a 100 ml round-bottom mill. Add some boiling hazelnuts to the round-bottom ball (distillation pot) to maintain a slow and steady boiling. Start monitoring the temperature as soon as you turn on the heat, or at least before the solution boils. Monitor temperature at regular intervals, usually every minute, until you stop collecting samples. Start collecting samples from 4 ml (using a conical vial in the organic kit or a test tube) until the temperature rises significantly above the normal temperature of 78-82oC, as described above. It is still allowed to collect over the range of 82oC, but your samples contain more and more water. However, if at least 4-5 samples have not been collected, each of about 4-5 mL volume, continue collecting samples (regardless of temperature) until at least 20 mL ofBased on theoretical findings and laboratory experience, ethanol could have been produced 30-36 mL during fermentation, so the collection of at least 20 mL is not unreasonable. Do not determine a but it is necessary to determine a density for each sample. To do this, collect about 4-5 mL in a conical bottle (as above indicated) and immediately transfer the contents of the bottle into a 10 mL thickened graduated cylinder. After the transfer of the material collected in the 10 mL graduated cylinder, attach the bottle to the vacuum adapter and collect another sample of 4-5 mL. Determine the mass and volume of the sample in the 10 ml cylinder to calculate the sample density. After determining the mass and volume, transfer its content to a 50 ml graduated cylinder preweighted to collect all samples for a total density and yield of ethanol for the entire duration of the experiment. After individually analyzing the 4 ml samples, merge distillate samples collected from 4-5 ml in the 50 ml graduated cylinder, the total volume, the sample mass in the 50 ml cylinder, it is possible to determine the density. From the newly determined density (phase #7), determine the total mass of ethanol collected during the second fractional distillation. It is not necessary to determine a refractive index since the density (and the total mass of the solution) will be our surrender criterion. Determining the percentage performance according to the overall performance of the #8 pass, dividing the actual yield for the theoretical yield multiplied by 100 to obtain a percentage return. According to the amount of alcohol collected, to its density, what is the percentage yield? What is the theoretical performance? Your instructor will help you determine the percentage of alcohol based on your refractive index and density determinations. Don't throw away any glass beads. Â At a cost of about 25 cents (0.25 dollars) for glass heel, they are very expensive. Â After all distillations are completed, pour the glass beads into a large beaker on your counterso that they can be cleaned. Never throw away the glass beads. Chemicals and reagents Composite MW Quantity mmol mp bp Density D msds 2-propanol (isopropyl alcohol) 60.1 50 mL equals -88.5 82.5 0.78 505 1.372 msds Dextrose (glucose) 180.16 180.16 g 277,53 146 --- 1,54 Â

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