



# FIZZY LEMONADE

**EXPLORE SCIENCE WITH YOUR SENSES!**

# 3

## MATERIALS

- 2 tbsp of sugar (per glass of lemonade)
- 1 lemon (per glass)
- 1/4 tsp baking soda (per glass)

# 20 MINS

## PROCEDURE

Step 1

\*With adult assistance, boil water (the amount will depend on how much lemonade you want to make).

Step 2

Divide the hot water between glasses, and add 2 tbsp of sugar to each. Dissolve the sugar to create a solution/homogeneous mixture. Let the mixture cool once the sugar dissolves.

Step 3

Once cooled, squeeze the lemon juice into the cup (it takes about 1 lemon per glass).

Step 4

Add 1/4 tsp of baking soda to each glass. Before you do, make a hypothesis to predict what you think will happen when you add the baking soda.

Step 5

Explore the fizz with your five senses! Can you see and hear the fizz? Feel it? Smell the lemons! It is safe practice to **never eat the science**, but in this case we are making an exception - enjoy your lemonade!

**TRY PUTTING ONE OF THE GLASSES IN THE FREEZER BEFOREHAND! WILL THERE BE MORE OR LESS FIZZ?**

## PURPOSE & SCIENCE OUTCOMES

- Lemons are highly acidic, while baking soda is an alkaline substance.
- When the two ingredients combine, they create a chemical reaction that gives off carbon dioxide gas - this is what creates the fizz!
- If you place one of your glasses in the freezer beforehand, you'll find that it takes longer to fizz than one at room temperature!

**ANY QUESTIONS? REACH OUT @SUPERNOVAATDAL**