## Experiment - C

## **Evaporation**

Activity with an Adult -

## Materials:

- 1 measuring cup
- Water
- 1 saucepan



## Instructions:

- 1. Measure 4 cups of water and pour it into the saucepan
- 2. Heat this on the stove
- 3. When the water reaches 100°C (212°F) it will begin to boil. During this time you will see steam rising from the pan. This steam is the water turning into vapor through the process known as evaporation
- 4. Let the water boil for 20 minutes
- 5. Take the water off heat and let it cool to room temperature
- 6. Once cool, measure the water. Are there still 4 cups?



The missing water has turned into steam. Boiling is the process water goes through when it's changing states from a liquid to a gas. The process of water changing into a gas is called evaporation. This is the same process used in the making of Maple syrup. Sap is boiled to remove much of the water,

leaving concentrated syrup behind.

So cool!