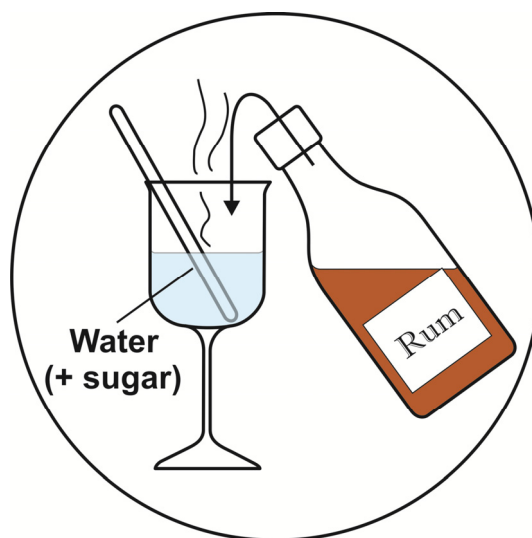


Mixing of a Grog

Equipment:

beaker (250 mL)
watch glass as lid
burner, tripod, wire gauze with ceramic center
(alternatively: electric kettle)
grog glass
glass rod



“Chemicals”:

rum
water
refined sugar or sugar cubes

Safety:

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Procedure:

Preparation: About 200 mL of water are filled into the beaker and heated to boiling over the burner. Alternatively, an electric kettle can also be used.

Procedure: Two to three teaspoons of sugar or two to three sugar cubes are put in the grog glass. Subsequently, the glass is filled halfway with boiling water. The mixture is stirred until the sugar has completely dissolved. Then the rum is added and the mixture is stirred again.

Obervation:

The result is a new homogeneous mixed phase.

Explanation:

From the two original mixed phases, the aqueous sugar solution and the rum (which can roughly be understood as a mixed phase of ethanol and water), a new one has been produced, the grog, a popular alcoholic hot drink for the cold season.

Disposal:

The grog can be drunk.