VALENCIA COLLEGE

Experiment 8: Calorimetry

Version 2

Name: _____ **Date:** _____

Lab Partner: _____ **Section:** _____

Experimental Data and Calculations

Table 1. Determination of the Specific Heat Capacity of One Vienna Sausage

1) Mass of the Vienna sausage	
2) Mass of calorimeter and lid	
3) Mass of calorimeter and lid + water	
4) Mass of the water	
5) Ti, initial temperature of water	
6) Tf, final temperature of water	
7) ΔT, change in temp of the water	
8) Heat change of water	
9) Heat change of sausage	
10) Ti, initial temperature of sausage	
11) Tf, final temperature of sausage	
12) ΔT, change in temp of the sausage	
13) Specific heat, Cs, of one sausage	

Calculations:

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Table 2. Estimation of the Heat Needed to Warm an Average Size Adult Person's Hand

1) Estimated mass of 16 Vienna sausages	
2) Heat needed to warm 16 Vienna sausages from 15.0 °C to 37.0 °C	

Calculations:

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Table 3. _____

	NaCl	KCl	CaCl$_2$
1) temperature water			
2) temperature of mixture at 30 s			
3) ΔT			
4) visible observations of mixture			
5) type of reaction			

Conclusion:

Name: _____

Table _____. _____

(**Read over Part C**. Develop your own Table before coming to Lab. Note: you do not need to use all the columns and rows in the table below. Extra provided to not limit your creativity.)

Calculations:

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Report: Hand in Tables 1-4, calculations, and write a conclusion.