






#ExperimentsAtHome



Experiment shared by:

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THE MANY COLOURS OF CABBAGE		Instructions:
Learning how acids and bases react on pH indicators		
You will need:		<ol style="list-style-type: none">1. Peel a few large chunks of red cabbage and put in blender.2. Fill the jar half with hot water and whizz until the water turns purple.3. Pour the liquid in three clean glasses, while sieving out the chunks. Leave one glass untouched – label it as reference.4. Pour some vinegar into the second glass and mix – it turns red.5. Pour a spoonful of washing powder in the third glass – it turns green.
Blender 	Red cabbage 	
Three clean glasses 	Vinegar 	
Washing powder 		
How it works!		
The red cabbage water reacts differently to acids and alkalis. Acids have a low pH and alkalis have a high pH. The red cabbage water has neutral pH, so adding acid (vinegar) or alkali (washing up powder) moves it along the pH scale and the pigment of water changes to match it (red indicates acid; green indicates base).		Share your results!
		We'd love to see photos and videos of you doing the experiment. Please share on Twitter with hashtag #ExperimentsAtHome and tag in @STEM_HUBNMSEY Thank you!
PLEASE ASK FOR ADULT PERMISSION AND/OR SUPERVISION WHEN REQUIRED.		



We hope you have fun!