

# Physical Pharmacy

**The Liquid**

**State**



# Contents

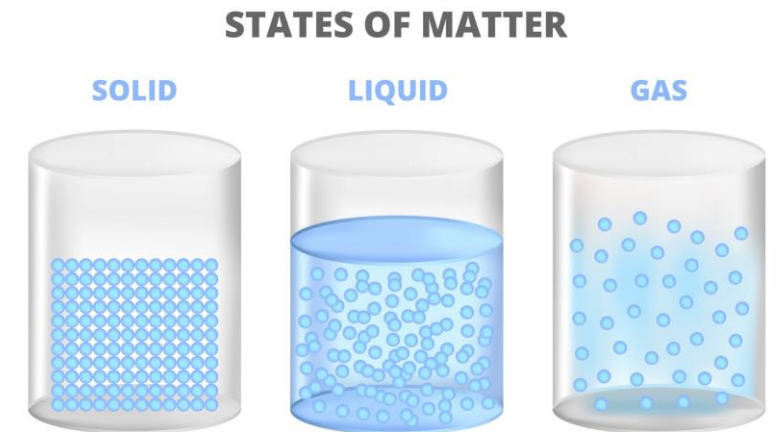
## In this lecture you will learn:

- ❏ What is “**Liquid**” and what are the properties of Liquids ?
- ❏ What does “**Evaporation**” mean ?
- ❏ What is “**Vapor pressure**” and what are factors affecting it ?
- ❏ How to calculate **vapor pressure** ?
- ❏ What is “**Boiling point**” and what are factors affecting it ?



# What is the Liquid State of Matter?

- ❏ Liquid is something without which we cannot assume our life.
- ❏ It is known to be one of the crucial components for the survival of living **organisms**.
- ❏ Liquids represent a compromise between order and disorder.
- ❏ In the liquid state, **the atoms or molecules are close to each other** and attractive forces between them are strong enough to hold them in close contact, but not strong enough to hold them in a fixed position like in a solid.



# What is the Liquid State of Matter?

**General properties :** Matter in liquid state has the following general properties:

 **Shape:**

A liquid has no fixed shape but assumes the shape of the container in which it is placed

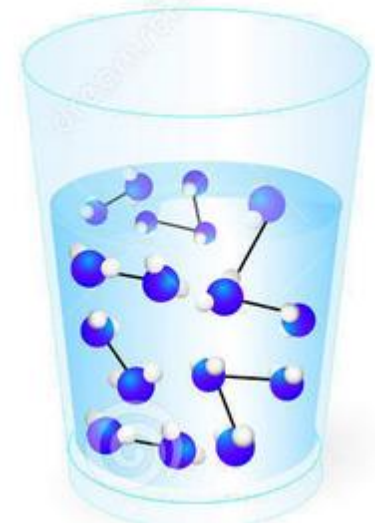
 **Volume:**

The volume of a given amount of a liquid remains unchanged irrespective of the shape or size of the vessel in which it is present

 **Density:**

- a) liquids have densities higher than that of gaseous state under similar conditions.
- b) The higher densities of liquids are due to the closer packing of the molecules in the liquid state.

## Liquid



# What is the Liquid State of Matter?

**General properties :** Matter in liquid state has the following general properties:

 **Compressibility:**

- a) Liquids are practically incompressible.
- b) This is due to the very little free space available in the liquids.

 **Kinetic energy:**

Molecules in liquids also typically have lower kinetic energy compared to those in gases.

 **Diffusion:**

Rate of diffusion is much slower than in gases, and unlike gases, liquids do not disperse to all the space of the container.

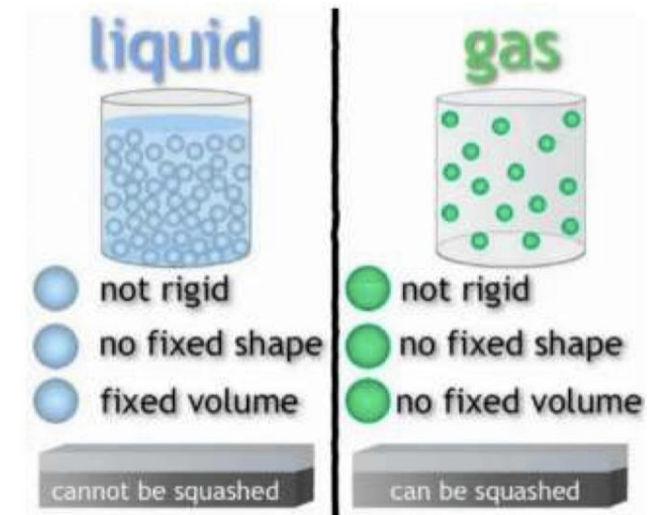
 **Flowability:**

Liquids tend to flow readily in response to external forces.

# PHASE CHANGES :

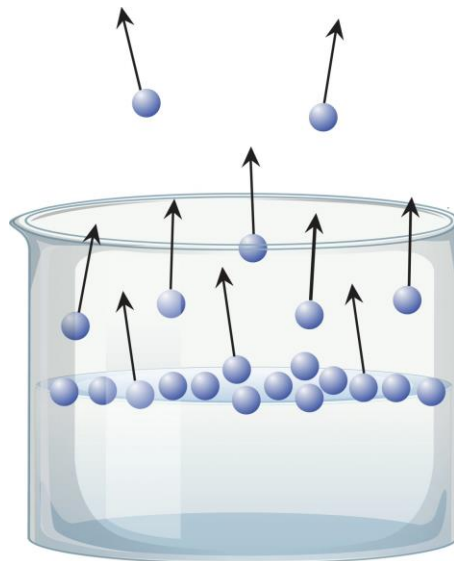
- Evaporation: Liquid → Gas
- Condensation: Gas → Liquid
- Melting: Solid → Liquid
- Freezing: Liquid → Solid
- Sublimation: Solid → Gas

CHANGING STATES OF MATTER

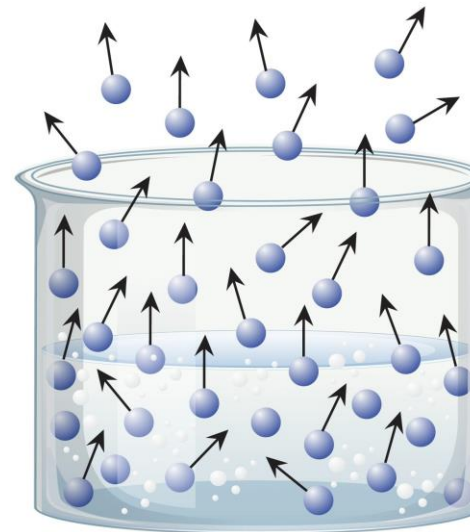


# EVAPORATION

- ❏ **Evaporation**: is the process of escaping of molecules from liquid surface to vapour (or gaseous) state
- ❏ Does evaporation process differ when it occurs in a closed or open system ??



Evaporation

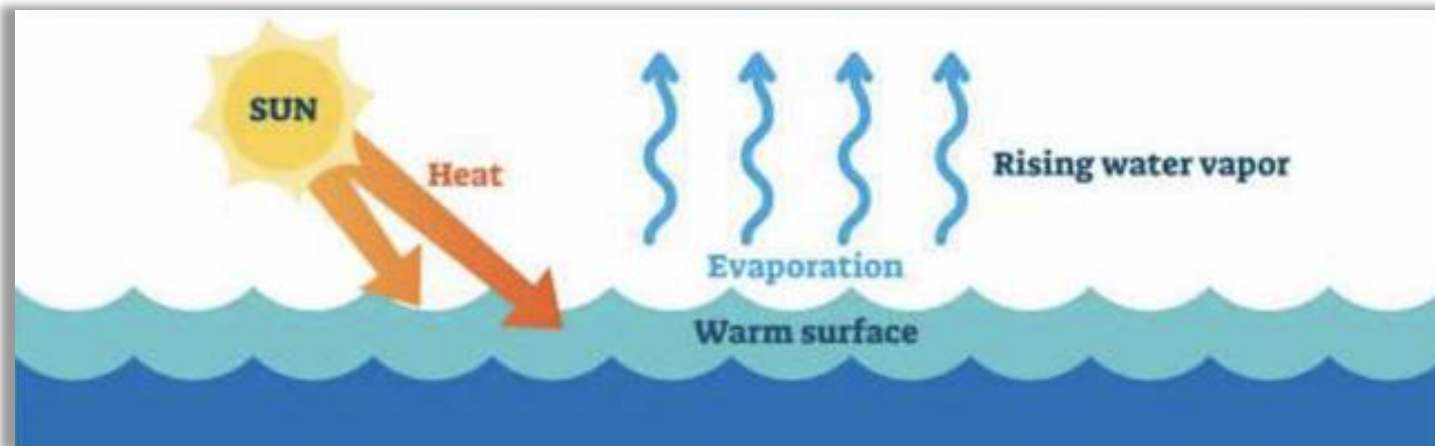


Boiling

Evaporation which has reached equilibrium with the liquid surface is said to have reached saturation,



# EVAPORATION



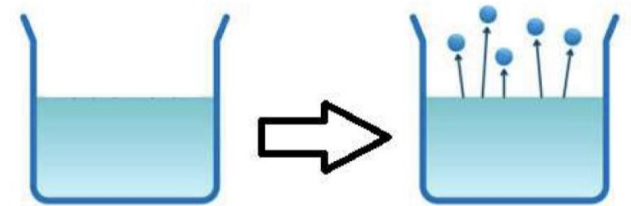
COHESIVE FORCES KEEP MOLECULES TOGETHER, EVAPORATION IS THE ESCAPE.



# EVAPORATION

## To explain the evaporation process:

- Assume you have a liquid in a container: **Initially** there will be no vapor or gas above that liquid.
- After some time, the molecules at the surface of the liquid (have higher kinetic energy than those in the bulk) will escape (leave) the liquid and form vapor (**evaporation takes place**)
- As the molecules with high kinetic energies keep on leaving the liquid phase by evaporation, the average kinetic energy of the remaining molecules continues to fall.

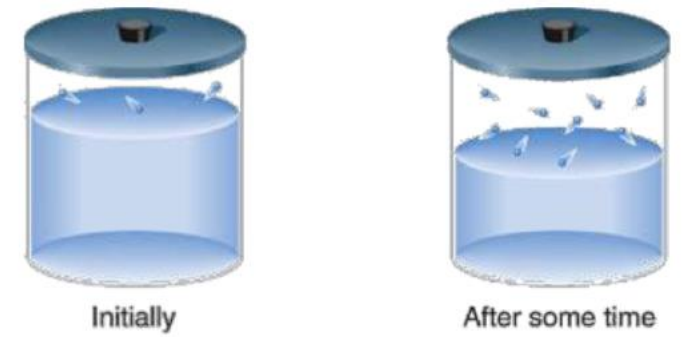


Evaporation process in open system

# EVAPORATION

## To explain the evaporation process:

- ❏ This is because each escaping molecule takes away with it more than the average amount of energy.
- ❏ Since the molecules left behind have lower average kinetic energy, the temperature of liquid falls .
- ❏ This is how evaporation causes cooling.



**Evaporation process in open system**

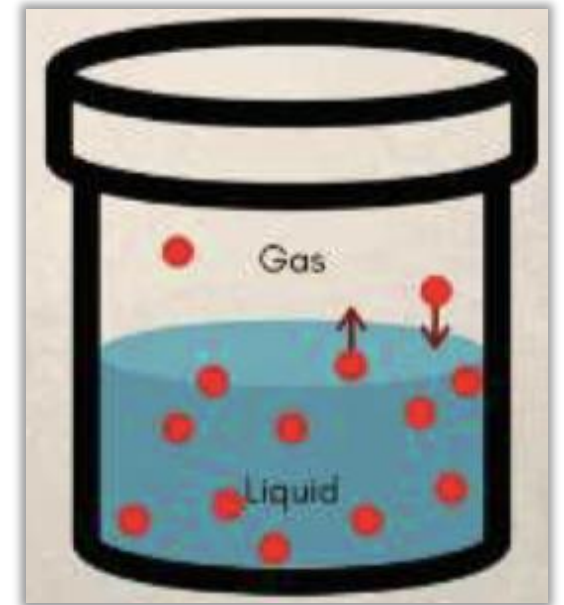
# EVAPORATION

## Note:

- When evaporation takes place in a closed and limited space (closed evacuated vessel ) at constant temperature, evaporation proceeds for some time and then seems to stop.
- This is due to the fact that an equilibrium is established.
- This is explained as follows:**
- The molecules of the liquid which escape into the vapour phase exert a pressure on the liquid phase.
- Such pressure exerted by the vapor is called the vapor pressure (Vapor pressure is a physical property of pure liquids and solutions).
- At a particular temperature, the concentration of the vapor and the pressure that it exerts becomes constant.

# EVAPORATION

- When the **Rate of evaporation = Rate of condensation** we say the system is at dynamic equilibrium known as phase equilibrium in which the **liquid level will remain constant.**
- The vapor pressure at this point is known as **equilibrium vapor pressure.**
- So:** Equilibrium vapor pressure is the pressure of a saturated vapor above its liquid state.



# EVAPORATION

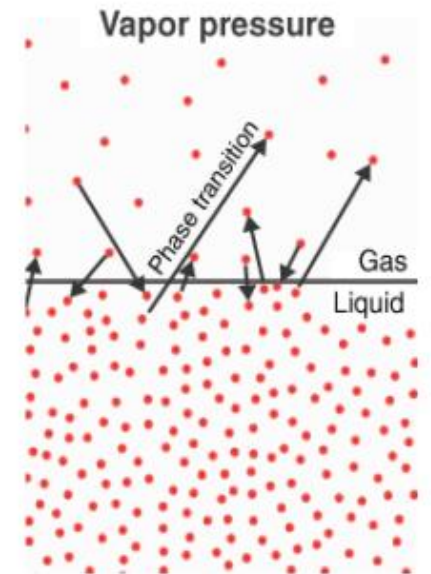


# EVAPORATION

## Factors affecting vapour pressure:

### 1. Nature of liquid (i.e, intermolecular forces)

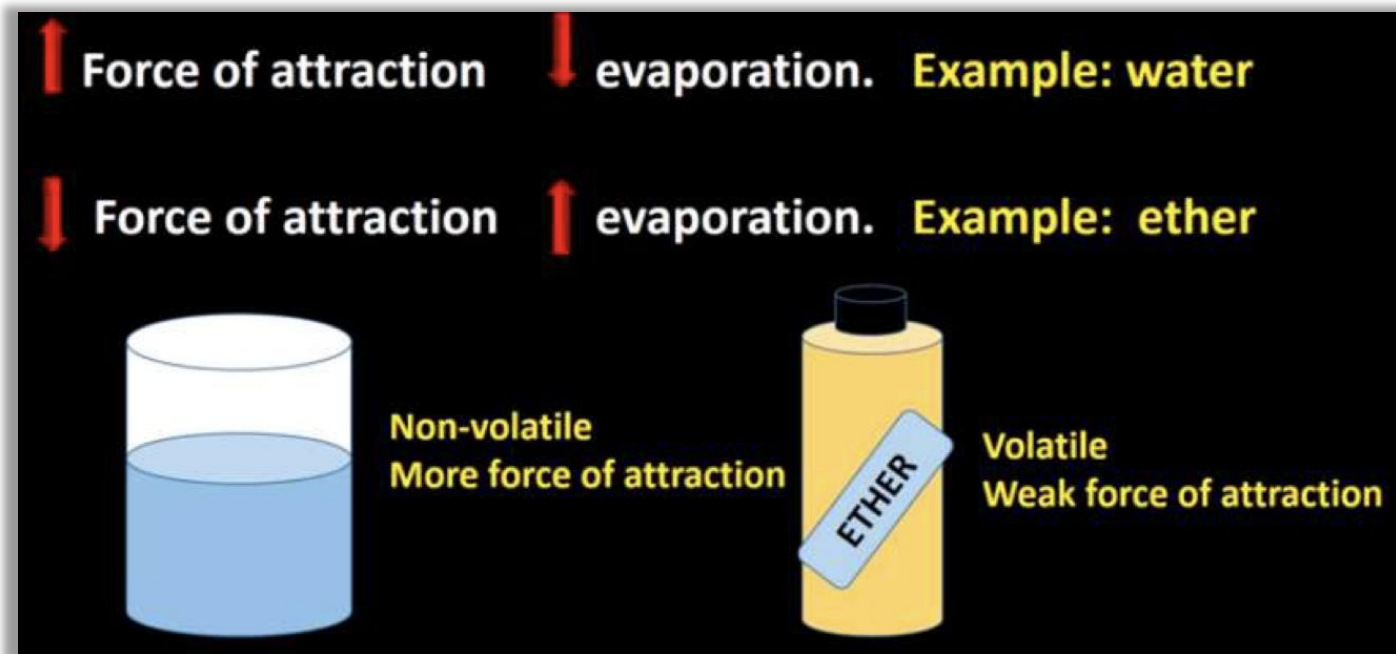
- Each liquid has a **characteristic vapour pressure** at a given temperature.
- This is because each liquid has different magnitudes of intermolecular attractive forces and, therefore, different tendencies to evaporate.
- Those molecules that have strong **intermolecular attractive forces** have lower vapor pressures than expected.



# EVAPORATION

## Factors affecting vapour pressure:

- 📌 **For example:** water contains strong hydrogen bonds, so it has a lower vapor pressure than ether, which has weaker intermolecular forces acting between its molecules.





# EVAPORATION

## Factors affecting vapour pressure:

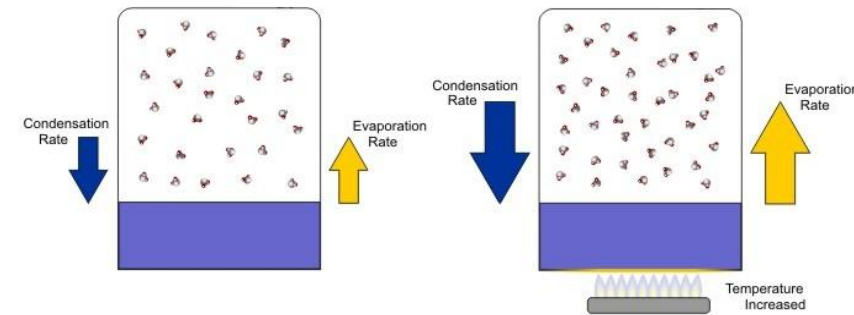
### 2. Temperature :

The vaporization and condensation process is affected by the kinetic energy of molecules

The **vapour pressure** of every liquid increases, as the **temperature of the liquid increases**

This is explained as follows:

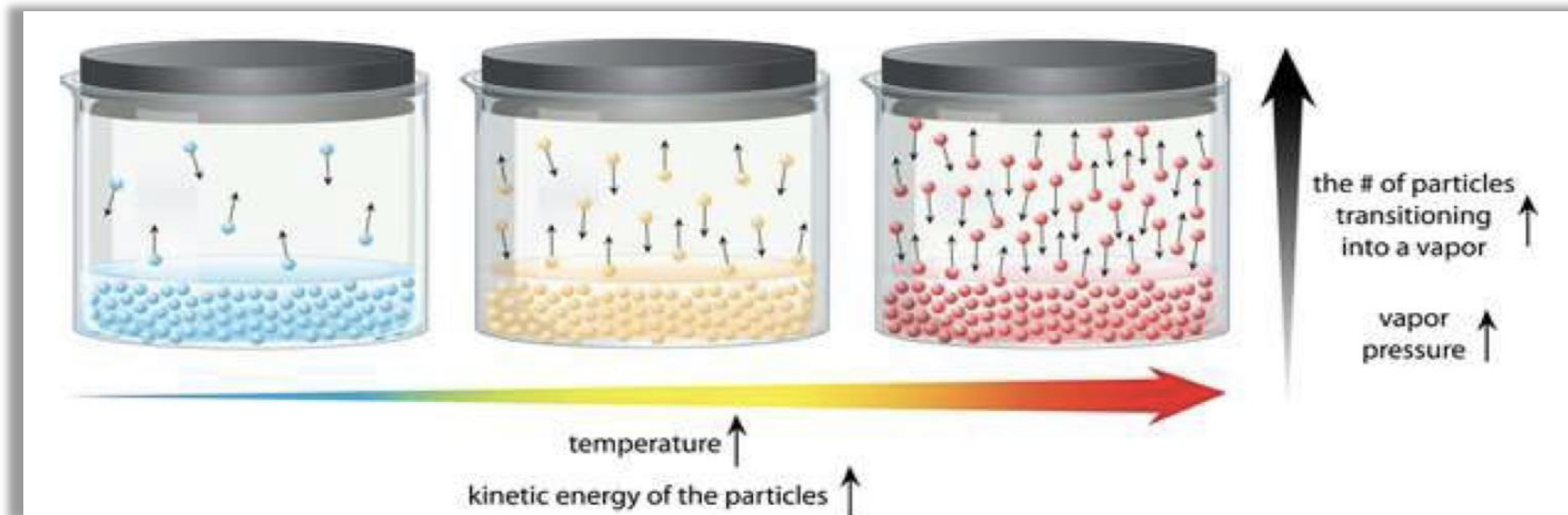
- As the temperature of the liquids is increased, **the average kinetic energy** of the molecules of the liquid increases, with this the number of energetic molecules capable of escaping into the vapour phase also becomes large.



# EVAPORATION

## Factors affecting vapour pressure:

- b. As a result, the rate of evaporation and the concentration of the molecules in the vapour phase increase.



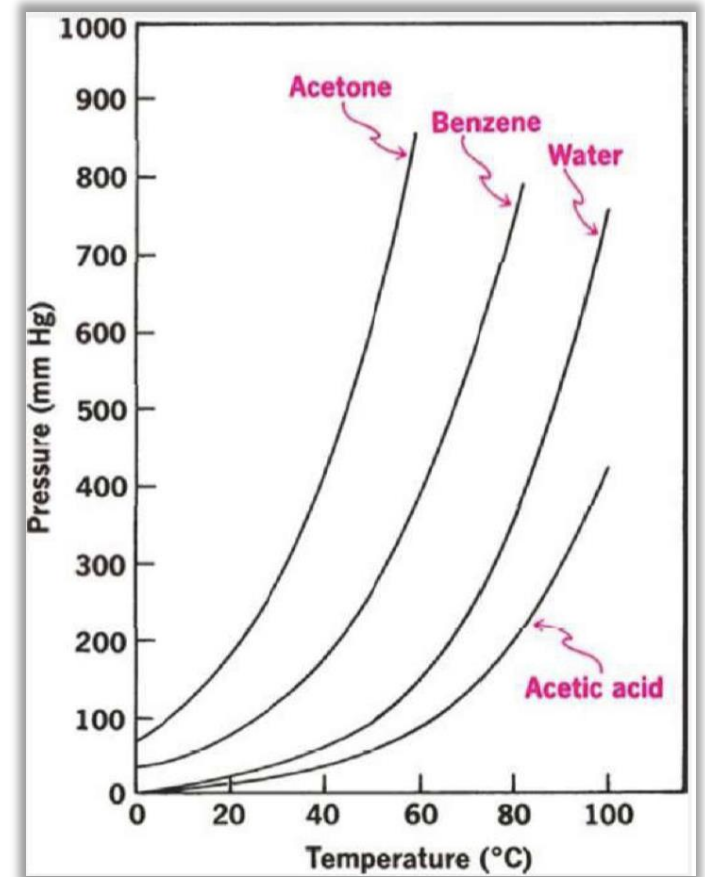
# EVAPORATION

## Factors affecting vapour pressure:

c. Any point on any one of the curves represents a condition in which the liquid and the vapor exist together in equilibrium

📦 **At constant temperature, increasing the pressure, the liquid will form a vapor**


📦 **At constant pressure, increasing the temperature, the liquid will form a vapor**

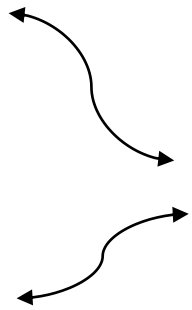


# EVAPORATION

## Factors affecting vapour pressure:

substance	vapor pressure at 25°
diethyl ether (CH <sub>3</sub> CH <sub>2</sub> OCH <sub>2</sub> CH <sub>3</sub> )	0.7 atm
bromine	0.3 atm
ethyl alcohol (CH <sub>3</sub> CH <sub>2</sub> OH)	0.08 atm
water	0.03 atm

 The relatively weak dipole-dipole forces and London forces between diethyl ether molecules results in a much higher vapor pressure compared to ethyl alcohol.



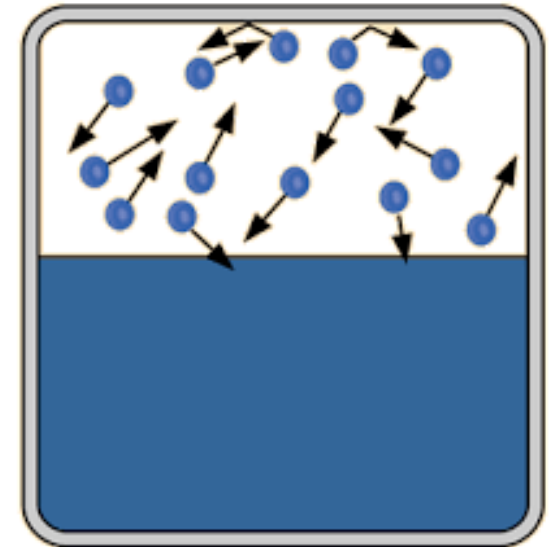
# EVAPORATION

## How to Calculate Vapor Pressure ?

- ❏ **Clausius-Clapeyron equation** : The relationship between the vapor pressure and the absolute temperature of a liquid is expressed by the "**Clausius-Clapeyron Equation**"

$$\log \frac{P_2}{P_1} = \frac{\Delta H_v(T_2 - T_1)}{2.303RT_1T_2}$$

- ❏ where **p1** and **p2** are the vapor pressures at absolute temperatures **T1** and **T2**, and  $\Delta H_v$  is the molar heat of vaporization



# EVAPORATION

## How to Calculate Vapor Pressure ?

- ❏ **Molar heat of vaporization ( $\Delta H_v$ )** is the amount of heat necessary to vaporize one mole of the liquid at constant temperature.
- ❏ **Molar heat of vaporization** is a property of a substance which gives a measure of the intermolecular attractive forces characteristic of the liquid.
- ❏ **For example:** the heat of vaporization of water at **100 °C is 40.6 kJ per mole** while that of benzene at **80 °C is 31 kJ per mole**.
- ❏ Means attractive forces between **water molecules** are stronger than between **benzene molecules**.

# EVAPORATION

## Clausius-Clapeyron equation: Example

Example: Compute the vapor pressure of water at 120°C, The vapor pressure of water at 100°C is 1 atm, and  $\Delta H_v$  is 9720 cal/mole.

**Sol :**

$$\log \frac{P_2}{P_1} = \frac{\Delta H_v(T_2 - T_1)}{2.303RT_1T_2}$$

$$\log \frac{p_2}{1} = \frac{9720(393 - 373)}{2.303 \times 1.987 \times 393 \times 373}$$

$$P_2 = 1.9 \text{ atm}$$

$$P_1 = 1 \text{ atm}$$

$$P_2 = ?$$

$$\Delta H_v (T_2 - T_1)$$

$$T_1 = 100 + 273 = 373 \text{ K}$$

$$T_2 = 120 + 273 = 393 \text{ K}$$

$$R = 1.987 \text{ cal/mol.kelvin}$$

$$\Delta H_v = 9720$$



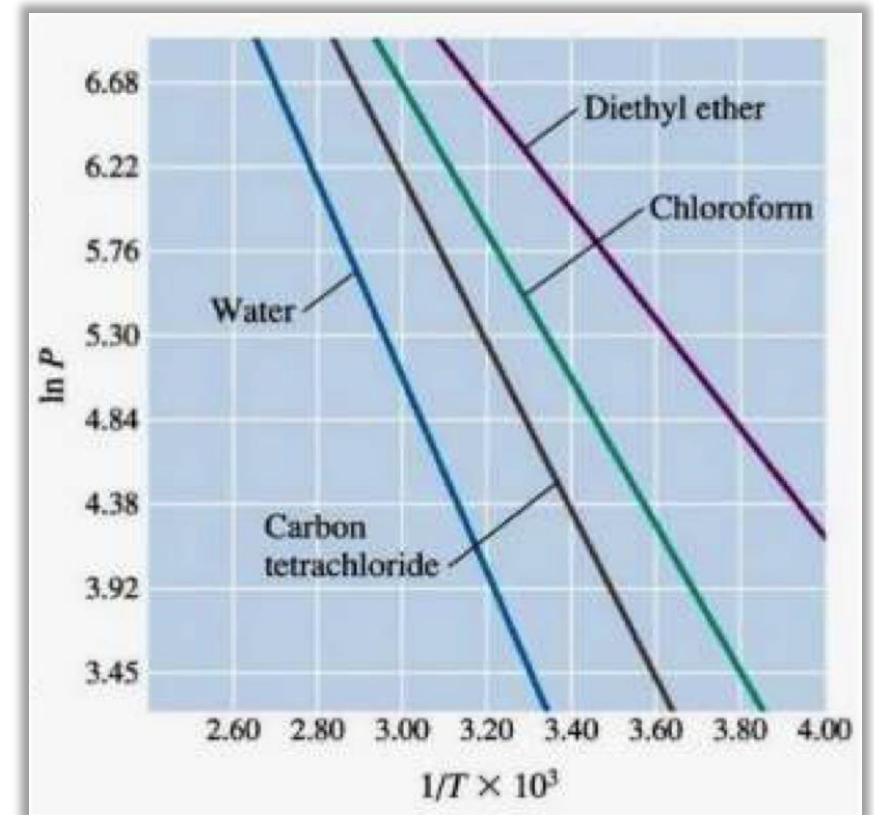
# Evaporation

## Clausius-Clapeyron equation

- ❏ The Clausius Clapeyron equation can be written in a more general form:

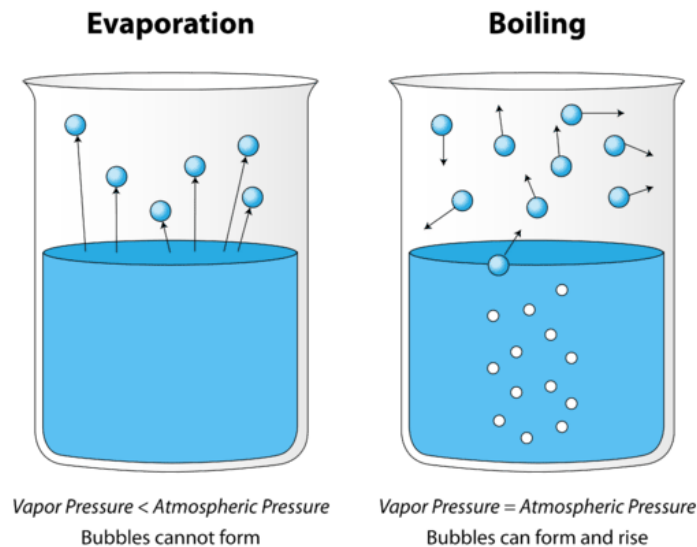
$$\log p = \frac{\Delta H_v}{2.303 RT} + \text{constant}$$

- ❏ A plot of  $\log P$  against  $1/T$  results in a straight line.
- ❏ The heat of vaporization of the liquid can be calculated from the slope of the line.



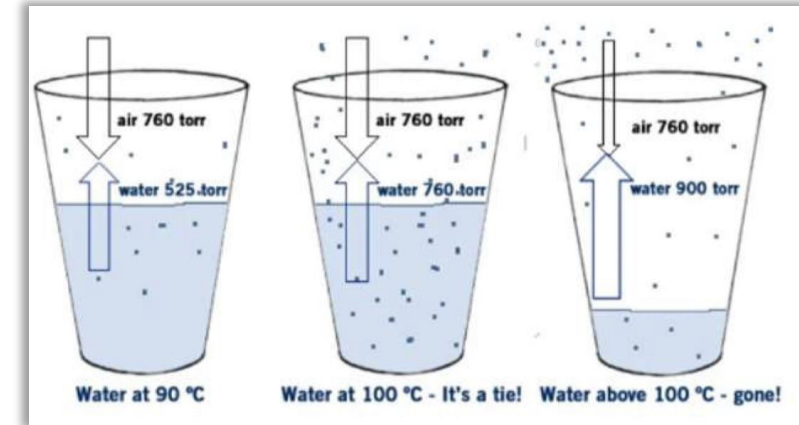
# Boiling point

- When a liquid is heated in an open container, with the rise in temperature: its **vapour pressure** keeps on increasing till it becomes equal to the atmospheric pressure (**which is equal to 1 atm or 760 mm of Hg.**)
- At this point, molecules of the **liquid are readily converted to the vapour phase which form bubbles** that rise rapidly through the liquid and escape into gaseous state and the liquid is said to boil.



# Boiling point

- ❏ The temperature at which **vapour pressure** of the liquid becomes equal to the atmospheric pressure is known as the **boiling point** of the liquid.
- ❏ The absorbed heat used to change the liquid to vapor (**at constant temperature i.e., boiling point**) is called the **latent heats of vaporization**.
- ❏ Liquids with **low vapor pressures** require considerably more energy to increase the vapor pressure to the point where it matches the applied pressure, thus, they **have relatively high boiling points**



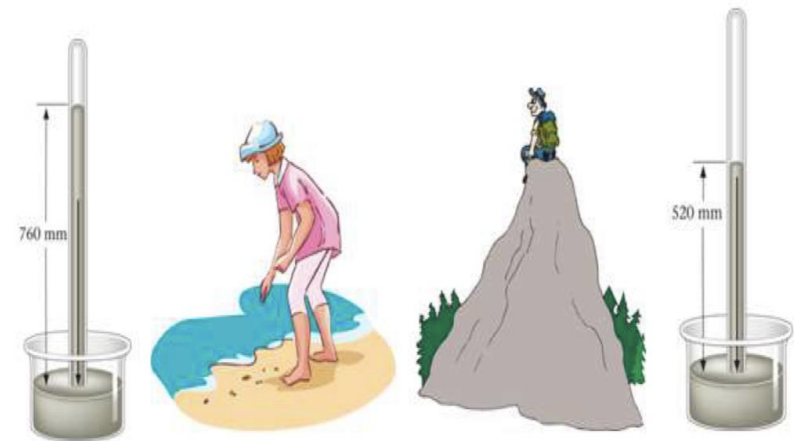
# Boiling point

## Factors that affect on boiling point :

### 1. Atmospheric pressure

Changing altitude will cause a change in atmospheric pressure and therefore, a change in boiling point as follows:

- At higher elevations, the atmospheric pressure decreases and the boiling point is lowered.
- At a pressure of **700 mm Hg**, water boils at **97.7°C**; at **17.5 mm Hg**, it boils at **20°C**.

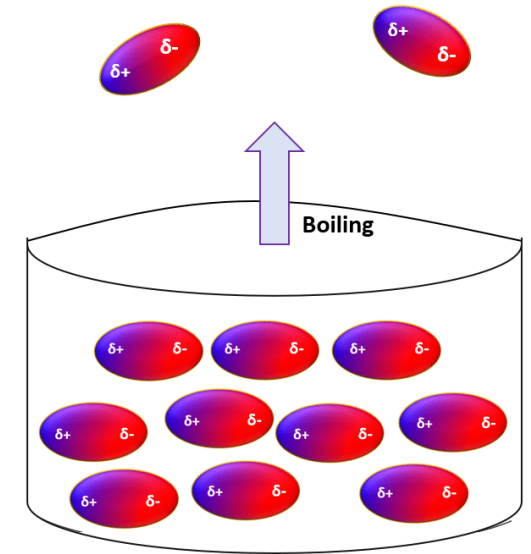


# Boiling point

## Factors that affect on boiling point :

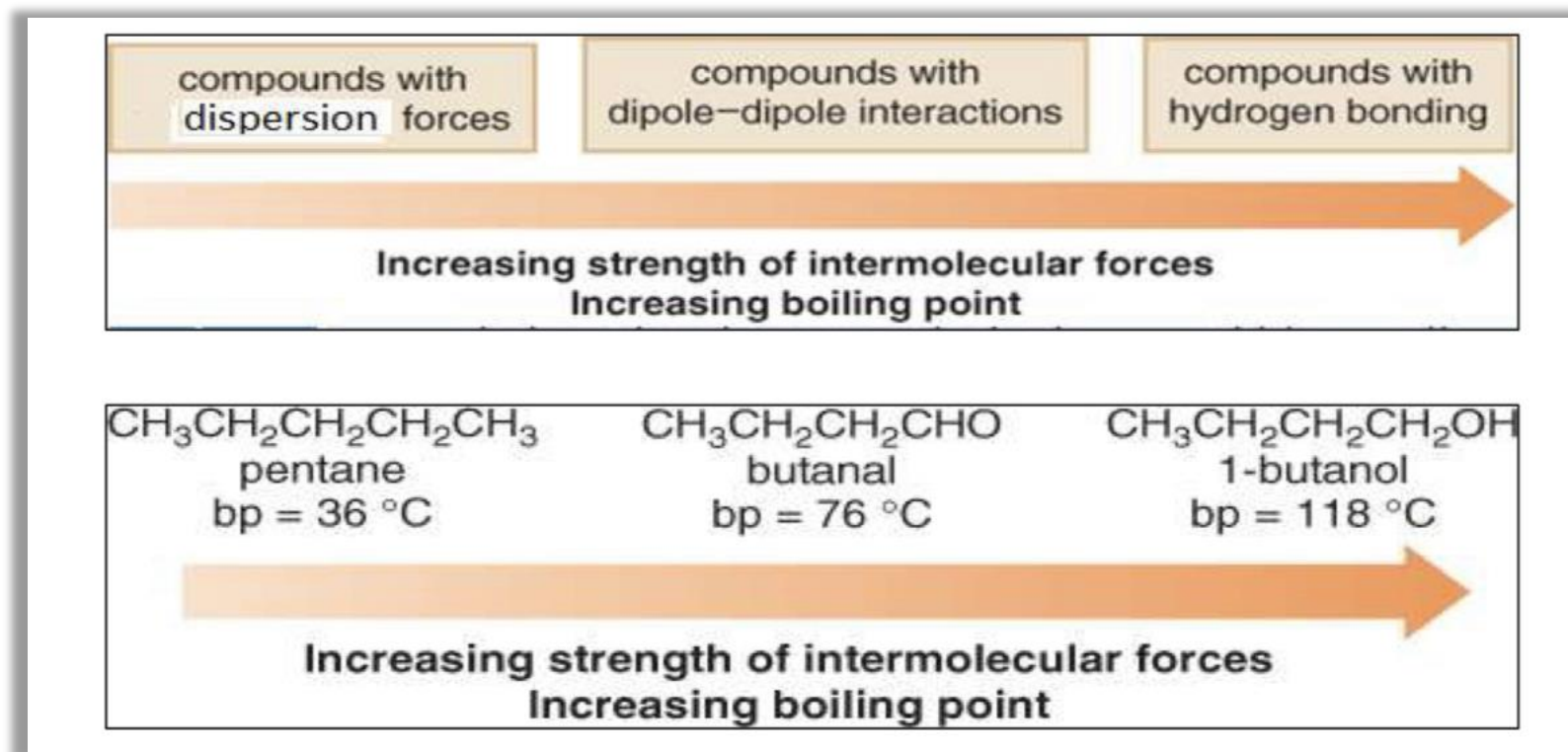
### 2. Intermolecular Forces

- 🧊 The boiling point may be considered the temperature at which thermal agitation can overcome the attractive forces between the molecules of a liquid.
- 🧊 Therefore, the boiling point of a compound, like the heat of vaporization and the vapor pressure at a definite temperature, provides a rough indication of the magnitude of the attractive forces.



# Boiling point

## Factors that affect on boiling point :










# Boiling point

## Factors that affect on boiling point :

### Molecular weight

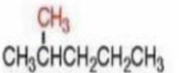
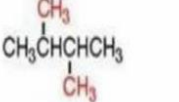
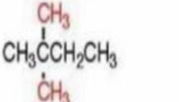
- The boiling points of normal hydrocarbons, simple alcohols, and carboxylic acids increase with molecular weight because van der Waals forces become greater with increasing numbers of atoms.

<b>ALKANES</b>				
Boiling point	-42 °C	0 °C	36 °C	66 °C
<b>ALCOHOLS</b>				
Boiling point	97 °C	117 °C	138 °C	158 °C
<b>CARBOXYLIC ACIDS</b>				
Boiling point	141 °C	164 °C	186 °C	202 °C
<b>ETHERS</b>				
Boiling point	-24 °C	35 °C	89 °C	

Larger surface (more electrons) → more sites of interaction → ↑ B .p.

### Molecular shape

- Branching of the chain produces a less compact molecule with reduced intermolecular attraction, and a decrease in the boiling point.

$\text{CH}_3\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_3$	69 °C
	60 °C
	58 °C
	50 °C



With the same molecular weight, boiling point of Linear > Branched



# Boiling point

## Factors that affect on boiling point :

### 2. Intermolecular Forces

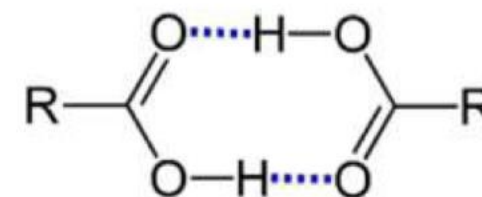
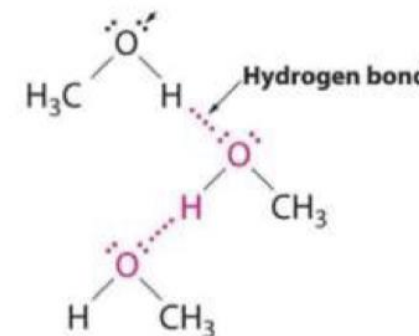
-  Polar molecules (e.g water) exhibit high boiling points and high heats of vaporization because they are associated through hydrogen bonds.
-  Non polar substances have low boiling points and low heats of vaporization because the molecules are held together predominantly by the weak London forces.

# Boiling point

## Factors that affect on boiling point :

### 2. Intermolecular Forces

- Alcohols boil at a much higher temperature than saturated hydrocarbons of the same molecular weight because of association of the alcohol molecules through hydrogen bonding.
- The boiling points of carboxylic acids are higher than that of alcohols because the acids form dimers through hydrogen bonding.





Thank  
You !



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