

# Tremendous thermodynamics

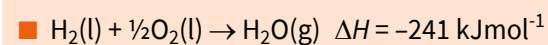
Chemical thermodynamics describes the change in enthalpy ( $\Delta H$ ) and entropy ( $\Delta S$ ) during a chemical reaction or change of state. The process will only be possible if the enthalpy and entropy changes combine to give a negative value for the change in free energy ( $\Delta G$ ), where  $\Delta G = \Delta H - T\Delta S$ .

The formation of bonds is **exothermic**, which decreases the enthalpy. The stronger the bonds, the more energy is transferred as heat to the surroundings. Breaking bonds has the reverse effect and so is **endothermic**.

**Entropy** increases during processes that involve a disordering of the energy, such as the formation of gases.

## Getting back to the Moon

The NASA Artemis Moon mission aims to send a piloted spacecraft to the Moon. The four rocket engines of the main core stage will be powered by supercooled liquified hydrogen and oxygen, producing a total of  $3.9 \times 10^7$  N of thrust, making it the **largest rocket ever built**.



The large **enthalpy** of combustion of hydrogen allows the mixture to produce  $13.4 \text{ MJkg}^{-1}$  – **the highest energy for its mass than any other chemical fuel**.

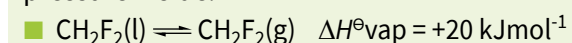
### Did you know ...?

The velocity that the rocket can achieve depends on the **energy released** and on the **velocity of the gas particles emitted**. Reactions producing small, fast-moving molecules will create a more efficient fuel.

## Warm homes for the future

Heat pumps are currently one of the **most promising carbon-neutral alternatives** to oil and gas boilers.

A liquid (the refrigerant) is continually pumped between two coils – one at low pressure outside the house, and one at high pressure inside.



This reaction is reversible. At the low pressure outside, the refrigerant evaporates, which is **endothermic**. Once inside, the higher pressure now causes it to condense, which is **exothermic**.

### Did you know ...?

Refrigerants such as difluoromethane have a **global warming potential** many times that of carbon dioxide, so it is important to ensure they never leak out.

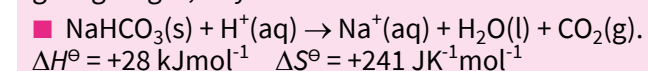
### Did you know ...?

Bicarbonate of soda **relies on the presence of naturally occurring acids in the baking mixture**. In recipes where these are not present in sufficient quantities, then baking powder, which also includes an acid, is used instead.

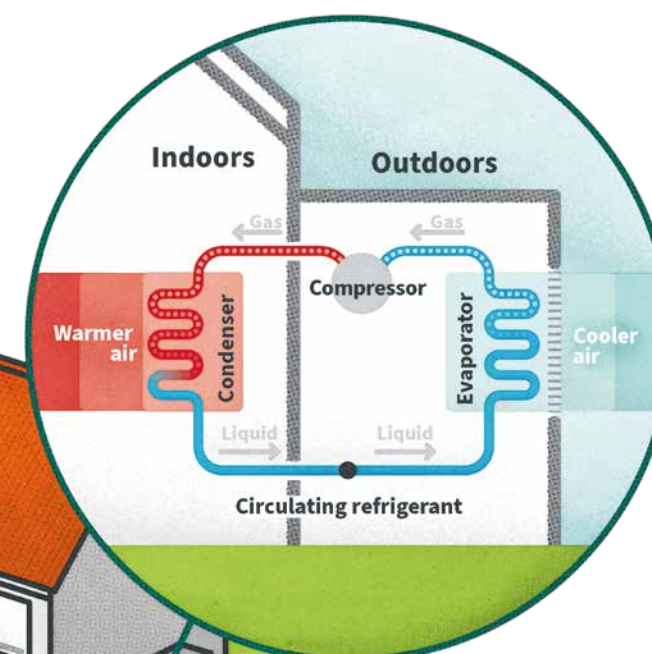


## Perfect biscuits and cakes

Baking often requires a **raising agent** to create bubbles in the mixture. The most common raising agent is sodium hydrogen carbonate (sodium bicarbonate), which produces carbon dioxide, giving a light, airy texture.



This reaction is **endothermic**, but it occurs because of the **large increase in entropy that results from the formation of a gas**.



### Download this

Poster, fact sheet and activity for age range 16–18 from the *Education in Chemistry* website: [rsc.li/3dT5Mi](https://www.rsc.li/3dT5Mi)