

## LAMPIRAN

### 1. Tabel Hasil Pengamatan

Tabel 7. Hasil Pengamatan

Run	Variabel		Pengamatan		Keterangan
	Bukaan Valve	Konsentrasi (%)	Massa Air (gr)	Kadar Air (%)	
1	1/4	2	30196	0,016	
2	1/2	2	30680	0,010	1/4
3	3/4	2	30928	0,007	
4	Full	2	30992	0,005	
5	1/4	2	30196	0,0157	
6	1/4	3	31184	0,0140	2%
7	1/4	4	31878	0,0132	
8	1/4	5	32344	0,0103	
9	1/4	2	30196	0,0157	2%, 1/4

### 2. Perhitungan Konsentrasi CaCO<sub>3</sub>

$$N = \frac{gr}{vol} \times 100\%$$

$$N = \frac{1000}{50000} \times 100\% = 2\%$$

$$N = \frac{2000}{50000} \times 100\% = 4\%$$

$$N = \frac{1500}{50000} \times 100\% = 3\%$$

$$N = \frac{2500}{50000} \times 100\% = 5\%$$

### 3. Perhitungan Massa Air

$$\rho = \frac{(\text{berat piknometer isi} - \text{berat piknometer kosong})gr}{\text{volume piknometer (ml)}}$$

$$m = \rho \cdot v$$

Dimana: Berat Piknometer Kosong = 27,62 gram

Volume piknometer = 25 ml

$$\rho = \frac{(52,783 - 27,62)gr}{25 ml} = 1,007 \text{ gr/ml}$$

$$m = \rho \times 30.000 \text{ ml} = 1,007 \text{ gr/ml} \times 30.000 \text{ ml} = 30196 \text{ ml} = 30,196 \text{ L} = 30,196 \text{ gr}$$

Tabel 8. Perhitungan Massa Air

Run	Piknometer Isi (gr)	Piknometer Kosong (gr)	Piknometer Isi – Piknometer Kosong (gr)	Volume Piknometer (ml)	$\rho$ (gr/ml)	m (gr)
1	52,783	27,62	25,163	25	1,007	30196
2	53,187	27,62	25,567	25	1,023	30680
3	53,393	27,62	25,773	25	1,031	30928
4	53,447	27,62	25,827	25	1,033	30992
5	52,783	27,62	25,163	25	1,007	30196
6	53,607	27,62	25,987	25	1,039	31184
7	54,185	27,62	26,565	25	1,063	31878
8	54,573	27,62	26,953	25	1,078	32344
9	52,783	27,62	25,163	25	1,007	30196

#### 4. Perhitungan Kadar Air dalam Cake

$$\begin{aligned} \text{Berat cake basah} &= \{ (\text{berat cake basah} + \text{cawan}) - \text{berat cawan} \} \text{ gr} \\ &= \{ (52,393) - 38,6 \} \text{ gr} \\ &= 13,793 \text{ gr} \end{aligned}$$

$$\begin{aligned} \text{Berat cake kering} &= \{ (\text{berat cake kering} + \text{cawan}) - \text{berat cawan} \} \text{ gr} \\ &= \{ (48,697) - 39,6 \} \text{ gr} \\ &= 9,097 \text{ gr} \end{aligned}$$

$$\begin{aligned} \text{Kadar air} &= (\text{berat cake basah} - \text{berat cake kering}) \text{ gr} \\ &= 13,793 \text{ gr} - 9,097 \text{ gr} \\ &= 4,697 \text{ gr} \end{aligned}$$

$$\begin{aligned} \% \text{ kadar Air} &= \frac{(\text{berat cake basah} - \text{berat cake kering}) \text{ gr}}{30000 \text{ gr}} \times 100\% \\ &= \frac{(13,793 - 9,097) \text{ gr}}{30000 \text{ gr}} \times 100\% \\ &= 0,0157 \% \end{aligned}$$

Tabel 9. Perhitungan Kadar Air Dalam Cake

Run	Bukaan Valve	Konsentrasi (%)	Berat cake Basah (gr)	Berat Cake Kering (gr)	Kadar Air (gr)	Kadar Air (%)
1	¼	2	13,793	9,097	4,697	0,0157
2	½	2	19,237	16,280	2,957	0,0099
3	¾	2	9,840	7,697	2,143	0,0071
4	Full	2	19,807	18,310	1,497	0,0050
5	¼	2	13,793	9,097	4,697	0,0157
6	¼	3	20,247	16,060	4,187	0,0140
7	¼	4	14,597	10,643	3,953	0,0132
8	¼	5	13,860	10,783	3,077	0,0103
9	1/4	2	13,793	9,097	4,697	0,0157

## 5. Foto



Praktikan



Penimbangan Bahan  
 $\text{CaCO}_3$



Pembuatan Larutan  
 $\text{CaCO}_3$



Hasil Cake dalam  
Plate



Hasil Cake Basah



Hasil Cake Kering



Hasil Filtrat



Uji densitas untuk  
mencari massa air



Pengoperasian Alat



*Plate And Frame  
Filter*