

LAMPIRAN

1. Hasil Pengamatan

1.1 Tabel 7. Hasil Pengamatan Densitas dan Viskositas

Variabel			Pengamatan		
Berat Kopi (gr)	Volume air (L)	Waktu Filtrasi (menit)	Filtrat ke	Densitas (gr/ml)	Viskositas (cp)
250	30	50	1	1,0544	1,349
			2	1,0540	1,233
			3	1,0508	1,176
			4	1,0468	1,047
			5	1,0412	1,093
500	30	50	1	1,0640	1,734
			2	1,0638	1,702
			3	1,0624	1,583
			4	1,0604	1,389
			5	1,0596	1,335
1000	30	50	1	1,0760	1,839
			2	1,0724	1,802
			3	1,0708	1,607
			4	1,0704	1,573
			5	1,0676	1,484

1.2 Tabel 8. Hasil Volume Filtrat

Variabel			Pengamatan	Valve pengambilan filtrate				
Waktu (menit)	Air	Massa (gr)	Waktu (menit)	I	II	III	IV	V
50	30 L	250 gr	3	2010	1830	1750	1600	1530
			6	2200	2250	2100	2020	2005
			9	3545	3450	3100	2800	2570
			12	3950	3300	3050	2850	2650
			15	4035	3870	3300	3000	2800
50	30 L	500 gr	3	1500	1200	1180	1130	1125
			6	2250	1750	1650	1600	1475
			9	3200	2275	2275	2150	2100
			12	3500	2720	2500	2300	2165
			15	4000	3200	3000	2870	2900
50	30 L	750 gr	3	1120	1000	990	950	800
			6	1210	1475	1375	1300	900
			9	2410	2320	2060	1935	975
			12	2442	2220	2210	2100	1500
			15	2900	2500	2400	2250	1600

1.3 Tabel 9. Hasil Pengamatan Cake Basah dan Cake Kering

Variabel			Pengamatan	
Variabel	Lama Pengovenan (menit)	Plate ke	Cake Basah (gr)	Cake Kering (gr)
2500 gr	30	1	2,71	1,85
		2	1,54	0,50
		3	1,21	0,12
		4	0,91	0,05
500 gr	30	1	5,28	2,85
		2	4,28	2,11
		3	3,89	1,69
		4	3,55	1,21
1000 gr	30	1	7,31	5,03
		2	6,52	4,95
		3	5,61	3,17
		4	5,04	1,56

2. Perhitungan

2.1 Densitas Variabel 1 (250 gr)

Rumus densitas :

$$\rho = \frac{\text{massa piknometer isi} - \text{massa piknometer kosong}}{\text{volume piknometer}}$$

- Filtrat 1

$$\begin{aligned}\rho &= \frac{(53,43 - 27,07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0544 \text{ gr/ml}\end{aligned}$$

- Filtrat 2

$$\begin{aligned}\rho &= \frac{(53,42 - 27,07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0540 \text{ gr/ml}\end{aligned}$$

- Filtrat 3

$$\begin{aligned}\rho &= \frac{(53,34 - 27,07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0508 \text{ gr/ml}\end{aligned}$$

- Filtrat 4

$$\begin{aligned}\rho &= \frac{(53,24 - 27,07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0468 \text{ gr/ml}\end{aligned}$$

- Filtrat 5

$$\begin{aligned}\rho &= \frac{(53,10-27,07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0412 \text{ gr/ml}\end{aligned}$$

2.2 Viskositas Variabel 1 (250 gr)

Rumus Viskositas :

$$\mu = \frac{tx \times \rho x}{t0 \times \rho 0} \times \mu_0$$

- Filtrat 1

$$\begin{aligned}\mu &= \frac{1,28 \text{ s} \times 1,0544 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,349 \text{ cp}\end{aligned}$$

- Filtrat 2

$$\begin{aligned}\mu &= \frac{1,17 \text{ s} \times 1,0540 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,233 \text{ cp}\end{aligned}$$

- Filtrat 3

$$\begin{aligned}\mu &= \frac{1,12 \text{ s} \times 1,0508 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,176 \text{ cp}\end{aligned}$$

- Filtrat 4

$$\begin{aligned}\mu &= \frac{1,0 \text{ s} \times 1,0468 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,0468 \text{ cp}\end{aligned}$$

- Filtrat 5

$$\begin{aligned}\mu &= \frac{1,05 \text{ s} \times 1,0412 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,0926 \text{ c}\end{aligned}$$

2.3 Massa Cake Basah, Cake Kering dan % Kadar Air yang Menguap Variabel 1

2.3.1 Cake Basah

Berat Basah = Cake Basah – Berat cawan porselin kosong

- Plate 1

$$\begin{aligned}\text{Cake basah} &= (40,59-38,08) \text{ gr} \\ &= 2,71 \text{ gr}\end{aligned}$$

- Plate 2
Cake basah = (38,89-44,48) gr
= 1,54 gr
- Plate 3
Cake basah = (46,02-36,68) gr
= 1,21 gr
- Plate 4
Cake basah = (49,83 -48,92) gr
= 0,91 gr

2.3.2 Cake

$$\text{Berat kering} = \text{Cake kering} - \text{Berat cawan porselin kosong}$$

- Plate 1
Cake kering = (39,93-38,08) gr
= 1,85 gr
- Plate 2
Cake kering = (44,98-44,48) gr
= 0,50 gr
- Plate 3
Cake kering = (38,84-36,68) gr
= 0,12 gr
- Plate 4
Cake kering = (48,97-48,92) gr
= 0,05 gr

2.4 Densitas Variabel 2 (500 gr)

Rumus densitas :

$$\rho = \frac{\text{massa piknometer isi} - \text{massa piknometer kosong}}{\text{volume piknometer}}$$

- Filtrat 1
$$\rho = \frac{(53,67-27,07) \text{ gr}}{25 \text{ ml}}$$

= 1,0640 gr/ml
- Filtrat 2
$$\rho = \frac{(53,65-27,07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0638 \text{ gr/ml}$$

- Filtrat 3

$$\begin{aligned}\rho &= \frac{(54,60-27.07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0624 \text{ gr/ml}\end{aligned}$$

- Filtrat 4

$$\begin{aligned}\rho &= \frac{(53,58-27.07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0604 \text{ gr/ml}\end{aligned}$$

- Filtrat 5

$$\begin{aligned}\rho &= \frac{(53,56-27.07) \text{ gr}}{25 \text{ ml}} \\ &= 1,0596 \text{ gr/ml}\end{aligned}$$

2.5 Viskositas Variabel 2 (500 gr)

Rumus Viskositas :

$$\mu = \frac{tx \times \rho x}{t0 \times \rho 0} \times \mu 0$$

- Filtrat 1

$$\begin{aligned}\mu &= \frac{1,63 \text{ s} \times 1,0640 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,503 \text{ cp}\end{aligned}$$

- Filtrat 2

$$\begin{aligned}\mu &= \frac{1,60 \text{ s} \times 1,06381,083 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,702 \text{ cp}\end{aligned}$$

- Filtrat 3

$$\begin{aligned}\mu &= \frac{1,49 \text{ s} \times 1,0624 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,062 \text{ cp}\end{aligned}$$

- Filtrat 4

$$\begin{aligned}\mu &= \frac{1,31 \text{ s} \times 1,0604 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,389 \text{ cp}\end{aligned}$$

- Filtrat 5

$$\begin{aligned}\mu &= \frac{1,26 \text{ s} \times 1,0596 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp} \\ &= 1,335 \text{ cp}\end{aligned}$$

2.6 Massa Cake Basah, Cake Kering dan % Kadar Air yang Menguap Variabel 2

2.6.1 Cake Basah

$$\text{Berat Basah} = \text{Cake Basah} - \text{Berat cawan porselin kosong}$$

- Plate 1

$$\begin{aligned}\text{Cake basah} &= (43,6-38,08) \text{ gr} \\ &= 5,28 \text{ gr}\end{aligned}$$

- Plate 2

$$\begin{aligned}\text{Cake basah} &= (48,06-44,48) \text{ gr} \\ &= 4,28 \text{ gr}\end{aligned}$$

- Plate 3

$$\begin{aligned}\text{Cake basah} &= (42,57-36,68) \text{ gr} \\ &= 3,89 \text{ gr}\end{aligned}$$

- Plate 4

$$\begin{aligned}\text{Cake basah} &= (54,47 -48,92) \text{ gr} \\ &= 3,55 \text{ gr}\end{aligned}$$

2.6.2 Cake

$$\text{Berat kering} = \text{Cake kering} - \text{Berat cawan porselin kosong}$$

- Plate 1

$$\begin{aligned}\text{Cake kering} &= (40,93-38,08) \text{ gr} \\ &= 2,85 \text{ gr}\end{aligned}$$

- Plate 2

$$\begin{aligned}\text{Cake kering} &= (46,59-44,48) \text{ gr} \\ &= 2,11 \text{ gr}\end{aligned}$$

- Plate 3

$$\begin{aligned}\text{Cake kering} &= (40,37-36,68) \text{ gr} \\ &= 1,69 \text{ gr}\end{aligned}$$

- Plate 4

$$\begin{aligned}\text{Cake kering} &= (50,13-48,92) \text{ gr} \\ &= 1,21 \text{ gr}\end{aligned}$$

2.7 Densitas Variabel 3

Rumus densitas :

$$\rho = \frac{\text{massa piknometer isi} - \text{massa piknometer kosong}}{\text{volume piknometer}}$$

- Filtrat 1

$$\rho = \frac{(53,97-27.07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0760 \text{ gr/ml}$$
- Filtrat 2

$$\rho = \frac{(53,88-27.07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0724 \text{ gr/ml}$$
- Filtrat 3

$$\rho = \frac{(53,84-27.07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0708 \text{ gr/ml}$$
- Filtrat 4

$$\rho = \frac{(53,83-27.07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0704 \text{ gr/ml}$$
- Filtrat 5

$$\rho = \frac{(53,76-27.07) \text{ gr}}{25 \text{ ml}}$$

$$= 1,0676 \text{ gr/ml}$$

2.8 Viskositas Variabel 3

Rumus Viskositas :

$$\mu = \frac{tx \times \rho x}{t0 \times \rho 0} \times \mu_0$$

- Filtrat 1

$$\mu = \frac{1,71 \text{ s} \times 10760 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp}$$

$$= 1,834 \text{ cp}$$
- Filtrat 2

$$\mu = \frac{1,68 \text{ s} \times 1,0724 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp}$$

$$= 1,802 \text{ cp}$$
- Filtrat 3

$$\mu = \frac{1,50 \text{ s} \times 1,0708 \text{ gr/ml}}{1 \text{ s} \times 1 \text{ gr/ml}} \times 1 \text{ cp}$$

$$= 1,0607 \text{ cp}$$

- Filtrat 4

$$\mu = \frac{1,47s \times 1,0704 \text{ gr/ml}}{1 s \times 1 \text{ gr/ml}} \times 1 \text{ cp}$$

$$= 1,573 \text{ cp}$$

- Filtrat 5

$$\mu = \frac{1,39 \times 1,0676 \text{ gr/ml}}{1 s \times 1 \text{ gr/ml}} \times 1 \text{ cp}$$

$$= 1,484 \text{ cp}$$

2.9 Massa Cake Basah, Cake Kering dan % Kadar Air yang Menguap Variabel 2 Cake Basah

Berat Basah=Cake Basah-Berat cawan porselin kosong

Plate 1

$$\text{Cake basah} = (45938,08) \text{ gr}$$

$$= 7,31 \text{ gr}$$

Plate 2

$$\text{Cake basah} = (50,54-44,48) \text{ gr}$$

$$= 6,25 \text{ gr}$$

Plate 3

$$\text{Cake basah} = (44,29-36,68) \text{ gr}$$

$$= 5,61 \text{ gr}$$

Plate 4

$$\text{Cake basah} = (53,98 -48,92) \text{ gr}$$

$$= 5,06 \text{ gr}$$

Cake

Berat kering=Cake kering-Berat cawan porselin kosong

Plate 1

$$\text{Cake kering} = (43,11-38,08) \text{ gr}$$

$$= 5,03 \text{ gr}$$

Plate 2

$$\text{Cake kering} = (49,43-44,48) \text{ gr}$$

$$= 4,95 \text{ gr}$$

Plate 3

$$\text{Cake kering} = (41,85-36,68) \text{ gr}$$

$$= 3,17 \text{ gr}$$

Plate 4

Cake kering = (50,48-48,92) gr
= 1,56 gr

3. Lampiran Foto Hasil Percobaan



Alat Filtrasi



Menghitung Viskositas



Menghitung Densitas



Kopi Nescafe



Filtrat Variabel 1



Filtrat Variabel 2



Filtrat Variabel 3



Hasil Cake