

Try This!

- 1. In a large cooler, mix together the sugar, cold water, and root beer extract, stirring to dissolve sugar completely.
- 2. Break up the dry ice into small pieces and place into the cooler with tongs.
- 3. Loosely cover the cooler with the lid. Do not completely secure the lid, as pressure may build up.
- 4. Let the mixture brew for about an hour before serving.



What's Going On?

Dry ice is another name for frozen carbon dioxide (CO₂). When the dry ice sublimates, it changes directly from solid to gas and carbonates the flavored water, turning it into root beer.

Root Beer Activity Guide

Learning Objectives

- Dry ice is frozen carbon dioxide.
- Dry ice sublimates, changing from solid to gas.

Materials

- 6 cups white sugar
- 3 gallons cold water
- 1 two-ounce bottle root beer extract
- 4 pounds food grade dry ice
- Large cooler (not a styrofoam cooler—styrofoam particles break off and get into the drink)
- Measuring cups

Credits

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