

# Make a pH indicator



## Did you know we have some of the best water in the world?

We test it often to make sure it's great. One of these tests is a pH test which measures the acidity of water. We use a pH indicator to do this test.

### Safety first!

Before you start ask an adult to help and read the safety label on your items.

Try this experiment and make a natural pH indicator from red cabbage to test things in your home.



## What you'll need...

- Hot tap water
- ¼ red cabbage (chopped)
- Colander
- 2 x 1L plastic jugs



- Clear cups (labelled)
- Things to test:  
tap water, soda water, vinegar, detergent, lemon juice, dissolved aspirin, milk, shampoo, dissolved laundry powder.

## Let's do this!

1. Place the cabbage into a jug and fill it with hot tap water.
2. Once the water has turned purple, strain it into the second jug and let it cool.
3. Half fill the test cups with cabbage water indicator.
4. Slowly add substances to the cups until the colour changes.
5. Decide which substances are acidic, basic or neutral.



## Make a prediction!

Which substances do I think will be acid, basic or neutral?

## What happened?

Was I right?  
Which substances were acidic, basic or neutral?  
What was water?  
What other items can I test?



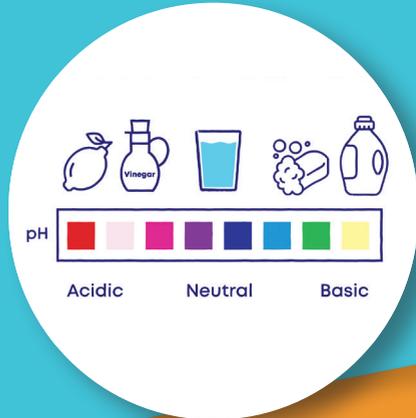
Check out what we found in our experiment videos online.  
Visit [sydneywater.com.au/education](http://sydneywater.com.au/education)

# Did you know?

We do up to **70** different tests on your drinking water to make sure it is safe.

We all prefer our water to be neutral. It tastes great and is safe to drink straight from the tap.

We test the water to see if it is acidic, basic or neutral to meet the Australian Drinking Water Guidelines



Did you know over **93%** of people in Greater Sydney really like our water?



**There's lots to learn about water!**

Visit [sydneywater.com.au/education](http://sydneywater.com.au/education)

**Are you a high school, tertiary or community group?**

Visit [sydneywater.com.au/tours](http://sydneywater.com.au/tours) to book your behind the scenes experience.