

Magic Beans

STREAM activities encourage a curious, critical thinking mind. Try this easy to follow kitchen experiment to explore the effects of carbon dioxide!

Materials Needed:

Dry Beans

Small Clear Drinking Glass

Carbonated Beverage



Directions: Begin by filling the glass most of the way with your clear, carbonated beverage. Add a small handful of beans into the glass. The carbonation in the liquid makes the beans float to the surface of the glass and then come back down, over and over again - just like magic! The tiny bubbles accumulate on the beans until the combined density of the beans and gas is less than the density of the soda, and this is what makes the beans float to the surface. When the beans reach the surface, the bubbles pop. Once a bean is no longer covered in gas bubbles, it is more dense than the soda and it sinks back down to the bottom.

Questions to Aid in Learning:

What is making the beans go to the surface?

How long will they 'dance'?

Try adding a timer to the experiment to include numbers and counting.

