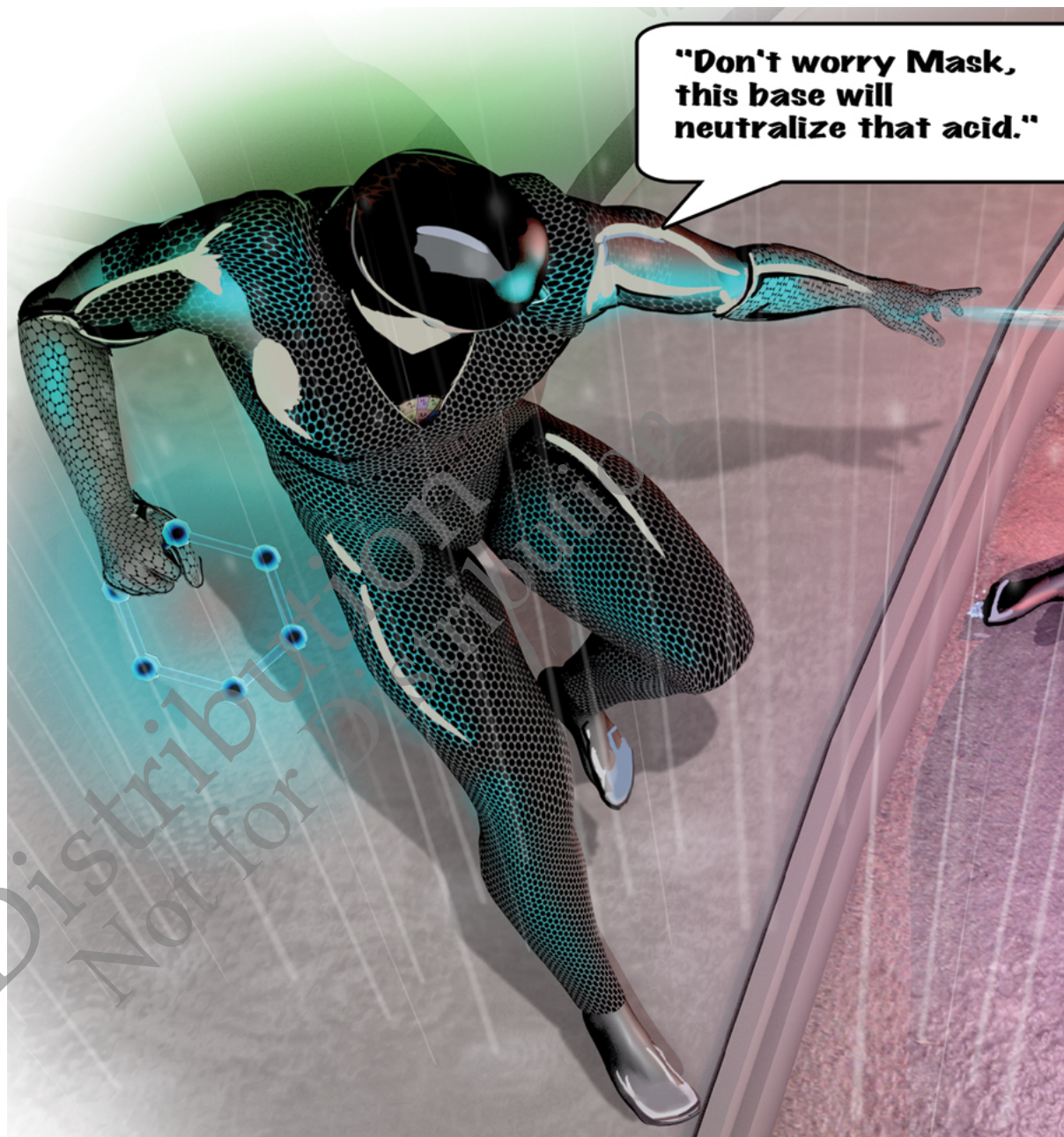


## Chapter 16

### Acids and Bases



Batman neutralizes acid with base (a strategy he learned in his chemistry class).

"We frequently define an acid or a base as a substance whose aqueous solution gives, respectively, a higher concentration of hydrogen ion or of hydroxide ion than that furnished by pure water. This is a very one-sided definition."

—Gilbert N. Lewis (1875–1946)

#### ✓ Learning Outcomes

- 16.1 Batman's Basic Blunder
- 16.2 The Nature of Acids and Bases
- 16.3 Definitions of Acids and Bases
- 16.4 Acid Strength and Molecular Structure
- 16.5 Acid Strength and the Acid Ionization Constant ( $K_a$ )
- 16.6 Autoionization of Water and pH
- 16.7 Finding the  $[H_3O^+]$  and pH of Strong and Weak Acid Solutions
- 16.8 Finding the  $[OH^-]$  and pH of Strong and Weak Base Solutions
- 16.9 The Acid–Base Properties of Ions and Salts
- 16.10 Polyprotic Acids
- 16.11 Lewis Acids and Bases

#### Key Learning Outcomes

**In this chapter**, we apply the equilibrium concepts introduced in the previous chapter to acid–base phenomena. Acids are common in many foods, such as limes, lemons, and vinegar, and in a number of consumer products, such as toilet cleaners and batteries. Bases are less common in foods but are key ingredients in consumer products such as drain openers and antacids. We will examine three different models for acid–base behavior, all of which define that behavior differently. In spite of their differences, the three models coexist, and each is useful at explaining a particular range of acid–base phenomena. We also examine how to calculate the acidity or basicity of solutions and define a useful scale, called the pH scale, to quantify acidity and basicity. These types of calculations often involve solving the kind of equilibrium problems that we explored in [Chapter 15](#).

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