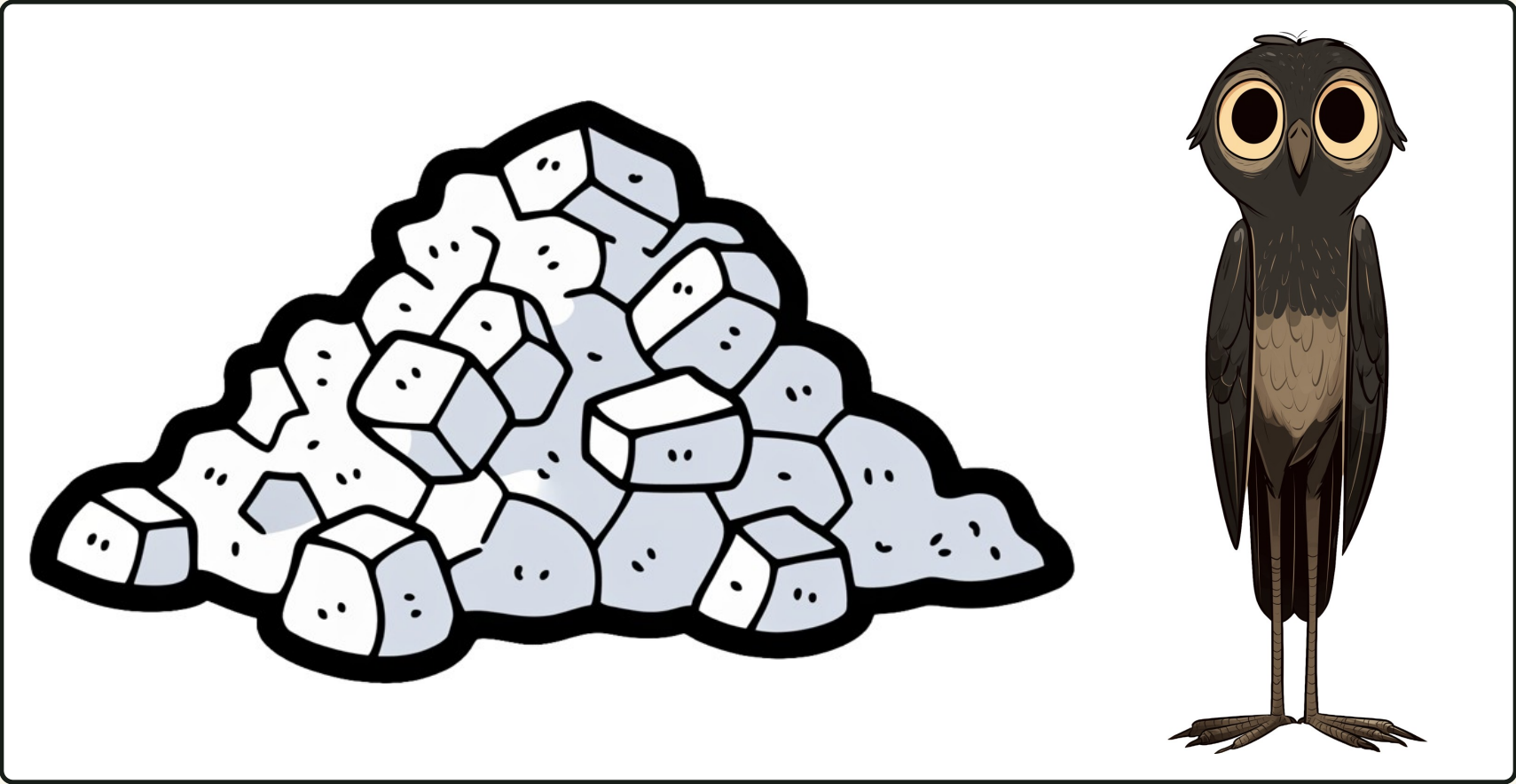


ILLUSTRATED STEPS / SAVE IT. FIND IT. BUILD IT.

SALT CRYSTALS

Watch dissolved salt return as a solid you can inspect and save.



START HERE

01

GET READY

Tools + clickable build map

02

FOLLOW THE STEPS

One clearly numbered stage at a time

03

FIND IT AGAIN

Quick reference + PDF bookmarks

Recover crystals from known table salt and clean water. An unheated, nonfood experiment inspired by the salt video; never a purity test.

WATCH THE TIKTOK

MORE FREE BUILD GUIDES

SOURCES / ACS: crystals and dissolving · USGS: dissolved solids

BUILD MAP

NEXT

YOUR BUILD MAP

Tap a step to jump there. The printed page numbers work offline too.

HAVE THESE READY

- Table salt; clean room-temperature water
- Clear cup; measuring jug and scale
- Teaspoon; shallow smooth dish; spill tray
- Safety goggles; adult partner
- Labels; pencil; notebook; optional magnifier
- Small sample container; dark paper

READ IN ORDER

PREP	Give the experiment its own space	03
01	Stir until a little salt stays behind	04
02	Pour off the clear liquid	05
03	Leave a shallow layer exposed to air	06
04	Watch the edge as the water falls	07
05	Save a dry, labeled sample	08
NOTE	Evaporation is separation, not a purity test	09

QUICK REFERENCE / PAGE 10

BEFORE YOU START

A nonfood experiment with known ingredients. No seawater, road salt, heat or tasting. Crystals do not prove that an unknown water source or salt is safe to consume.

KEEP THIS COPY

Save the PDF with its guide ID. Use the build map, bookmarks, or your PDF reader's search to find a step later. Video and source links need internet; the instructions do not.

SETUP

Give the experiment its own space

READ BEFORE STEP 01

PREP

Choose a level shelf that can stay undisturbed for several days.



SET OUT THE KIT

- Use ordinary table salt, room-temperature clean water, a clear cup, teaspoon, shallow smooth dish, spoon, label and pencil.
- A measuring jug and scale make the example batch repeatable: 100 mL water and up to 40 g salt.
- Add salt gradually; the visible saturation check matters more than using it all.

PREPARE FOR OBSERVATION

- Work with an adult and wear safety goggles.
- Label the dish SALT EXPERIMENT - DO NOT EAT.
- Use a tray to catch spills.
- Keep it away from food preparation, pets and small children.

SOURCES / ACS: crystals and dissolving · RSC: salt crystallisation

STEP

Stir until a little salt stays behind

1 OF 5 / READ IN ORDER

01

Salt can be present even when the water looks clear.



ADD A LITTLE AT A TIME

- **Pour the measured water into the cup.**
- Add salt in small spoonfuls and stir thoroughly after each addition.
- Stop adding when a few grains remain after further stirring; do not force in the entire reserved amount.

CHECK THE STARTING STATE

- **Let the cup rest until loose grains settle.**
- Note the amount of salt added and draw the water level.
- This is your starting record.
- Keep the cup upright and leave the settled grains at the bottom.

SOURCES / ACS: crystals and dissolving · RSC: salt crystallisation

BUILD MAP

PREVIOUS

NEXT

STEP

Pour off the clear liquid

2 OF 5 / READ IN ORDER

02

Start the evaporation dish without a heap of undissolved salt already inside.



DECANT SLOWLY

- **Hold the cup above the shallow dish and pour gently.**
- Stop before the settled grains slide out.
- Leave the last cloudy spoonful in the cup if needed.
- There should be liquid across the dish and no large pile of starting grains.

MAKE A COMPARISON

- **Put a pinch of unused dry salt on a separate labeled piece of dark paper.**
- Save it beside your notebook for comparison with the crystals that form later.
- Do not mix that starting sample into the dish.

SOURCES / ACS: crystals and dissolving · RSC: salt crystallisation

BUILD MAP

PREVIOUS

NEXT

STEP

Leave a shallow layer exposed to air

3 OF 5 / READ IN ORDER

03

The dish is an evaporation surface, not a cooking pot.



SET THE DISH DOWN

- **Place it on its tray on the chosen level shelf.**
- Let the liquid settle into a shallow layer.
- Keep the label visible.
- Do not seal the dish: water needs a path into the air.

RECORD THE STARTING VIEW

- **Write the date and time, then sketch or photograph the dish from above.**
- Leave room in the notebook for later observations.
- This version uses no burner, hot water or improvised metal container.

SOURCES / RSC: salt crystallisation

BUILD MAP

PREVIOUS

NEXT

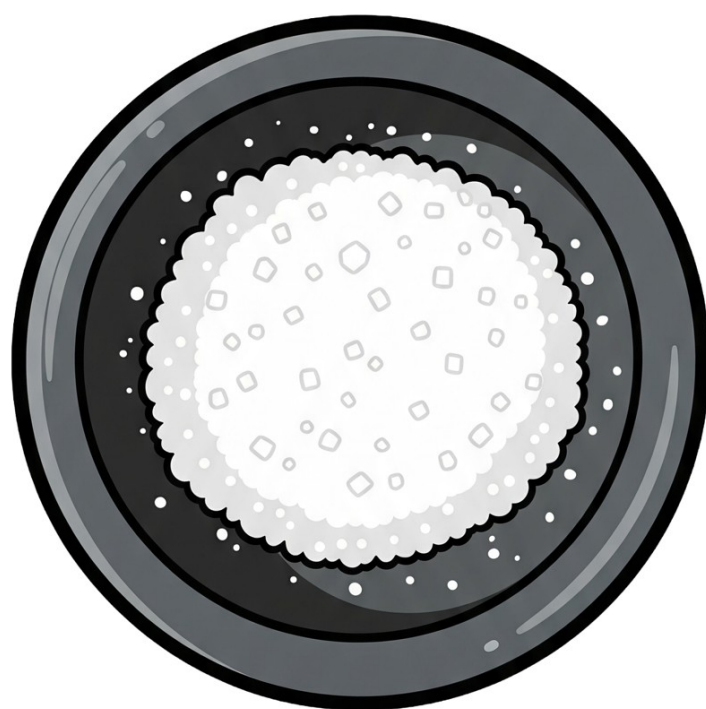
STEP

Watch the edge as the water falls

4 OF 5 / READ IN ORDER

04

A thin crust or many tiny crystals still count as an observable result.



CHECK ONCE EACH DAY

- **Without stirring or lifting the dish, record the remaining liquid and any new white patches.**
- Look closely at the edges and bottom.
- Use a magnifier if available.
- Keep observations at roughly the same time each day.

LET THE EVIDENCE LEAD

- **Expect the change to take days; room conditions and liquid depth affect the wait.**
- Continue while liquid remains.
- If it spills, note the interruption and start a fresh labeled batch rather than pretending the record is continuous.

SOURCES / ACS: crystals and dissolving · RSC: salt crystallisation

BUILD MAP

PREVIOUS

NEXT

STEP

Save a dry, labeled sample

5 OF 5 / READ IN ORDER

05

Use your original dish; the archive image illustrates gently lifting the dry crystals.



INSPECT AND LIFT

- **Compare the deposit with your starting pinch.**
- Sketch the shapes you actually see.
- Gently loosen a little with a spoon; stop if it requires force that could break the dish.
- A photograph is enough if the crust is firmly attached.

FILE IT FOR LATER

- **Put the dry sample in a small closed container labeled with the date, ingredients and NOT FOR EATING.**
- Keep your five-step record with it.
- Wash the dish and tools, then clean the tray and work surface.

SOURCES / ACS: crystals and dissolving · RSC: salt crystallisation

BUILD MAP

PREVIOUS

NEXT

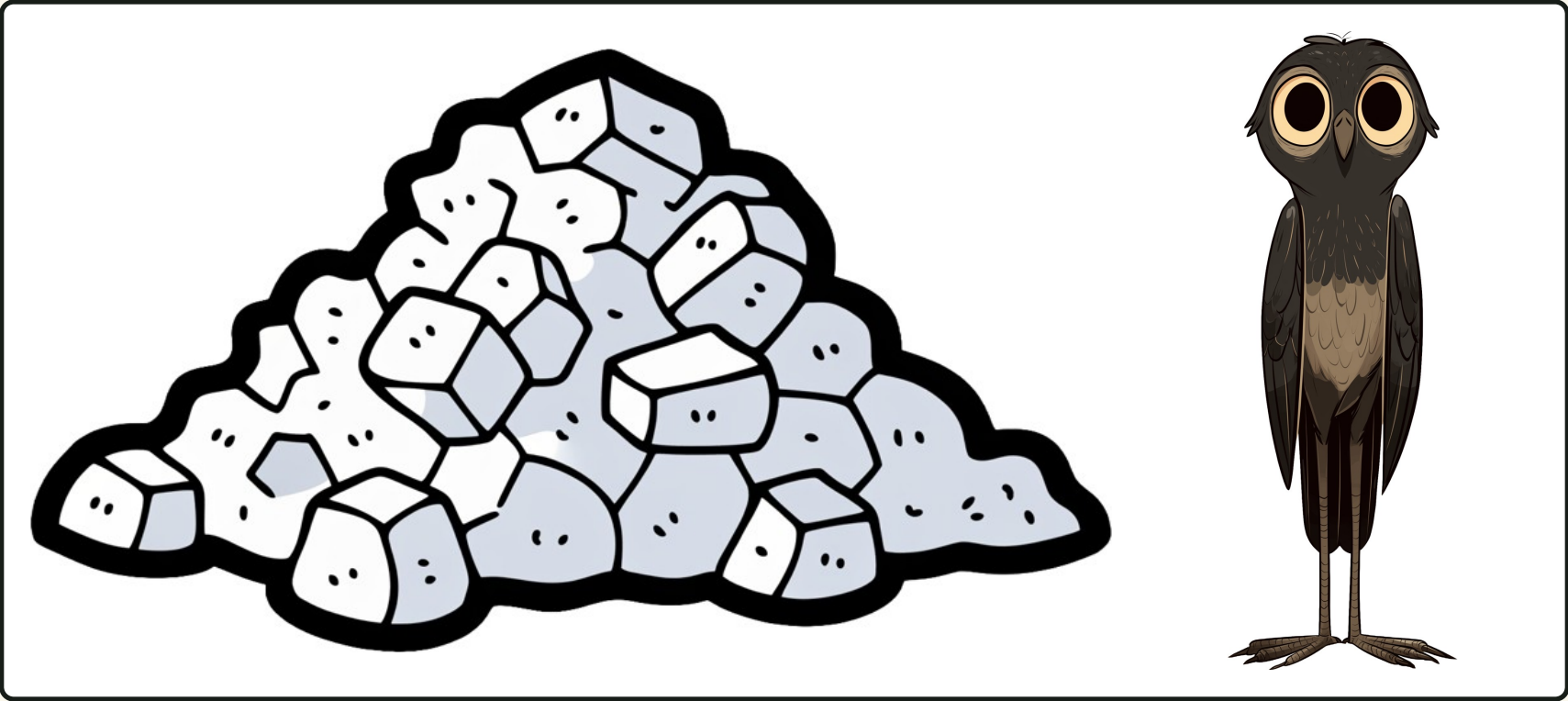
NOTE

Evaporation is separation, not a purity test

REF

KEEP THESE LIMITS WITH THE STEPS

The result explains one part of the video; it does not certify unknown ingredients.



WHAT CHANGED

- The water moved into the air while dissolved salt became solid again.
- A salty water source can contain several dissolved substances, so a white deposit alone does not identify everything left behind.

PLAN A USEFUL REPEAT

- Repeat with the same ingredients and change only one thing, such as dish width.
- Record both setups.
- Compare drying time and crystal appearance; do not claim one shape proves purity.
- Cloudy tap-water deposits or table-salt additives can also affect what you see.

SOURCES / USGS: dissolved solids · RSC: separating seawater salts

QUICK REFERENCE

Read the full steps first. Tap any row to return to its instructions.

BEFORE STEP 01

A nonfood experiment with known ingredients. No seawater, road salt, heat or tasting. Crystals do not prove that an unknown water source or salt is safe to consume.

01	Dissolve gradually Example: 100 mL water; up to 40 g salt. Stop when grains remain after stirring.	P04
02	Pour off clear liquid Leave settled starting grains in the cup.	P05
03	Spread in a shallow dish Label; leave level and exposed to air.	P06
04	Observe daily Record liquid level and crystals. Allow days; do not stir.	P07
05	Recover and label Wait for no visible liquid. Save as a nonfood sample with your notes.	P08

NUKE SAYS

Good notes survive longer than my attention span.

SOURCES / USGS: dissolved solids · RSC: separating seawater salts