Properties of Steam

Heating of water at constant pressure







The p-v diagram



The Dryness Factor

$$x = \frac{m_{\rm vapor}}{m_{\rm liquid} + m_{\rm vapor}}$$

• Sp. Volume change:

$$\cong$$

 $v = (1 - x)v_{f} + xv_{g} = v_{f} + x(v_{g} - v_{f})$

Sp. Internal Energy and Enthalpy changes

$$u = (1 - x)u_{f} + xu_{g} = u_{f} + x(u_{g} - u_{f})$$
$$h = (1 - x)h_{f} + xh_{g} = h_{f} + x(h_{g} - h_{f})$$

Any specific property: $y = y_f + xy_{fg}$

The T-v and p-v diagrams



Subcooled liquid is also called the "Compressed Liquid"



Entropy, kJ/(kg-K)

Steam Table

f = saturated liquid (x=0) g = saturated vapor (x =1)

• Saturation Table: Temperature Table

TABLE A-2 Properties of Saturated Water (Liquid–Vapor): Temperature Table

		Specific Volume m ³ /kg		Internal Energy kJ/kg			Enthalpy kJ/kg		Ent kJ/k		
Temp. °C	Press. bar	$\begin{array}{c} {\rm Sat.}\\ {\rm Liquid}\\ v_{\rm f}\times 10^3 \end{array}$	Sat. Vapor v _g	Sat. Liquid <i>u</i> f	Sat. Vapor <i>u</i> g	Sat. Liquid <i>h</i> f	Evap. h _{fg}	Sat. Vapor <i>h</i> g	Sat. Liquid ^S f	Sat. Vapor ^S g	Temp. °C
.01	0.00611	1.0002	206.136	0.00	2375.3	0.01	2501.3	2501.4	0.0000	9.1562	.01
4	0.00813	1.0001	157.232	16.77	2380.9	16.78	2491.9	2508.7	0.0610	9.0514	4
5	0.00872	1.0001	147.120	20.97	2382.3	20.98	2489.6	2510.6	0.0761	9.0257	5
6	0.00935	1.0001	137.734	25.19	2383.6	25.20	2487.2	2512.4	0.0912	9.0003	6
8	0.01072	1.0002	120.917	33.59	2386.4	33.60	2482.5	2516.1	0.1212	8.9501	8
90	.7014	1.0360	2.361	376.85	2494.5	376.92	2283.2	2660.1	1.1925	7.4791	90
95	.8455	1.0397	1.982	397.88	2500.6	397.96	2270.2	2668.1	1.2500	7.4159	95
100	1.014	1.0435	1.673	418.94	2506.5	419.04	2257.0	2676.1	1.3069	7.3549	100
110	1.433	1.0516	1.210	461.14	2518.1	461.30	2230.2	2691.5	1.4185	7.2387	110
360	186.5	1.8925	0.006945	1725.2	2351.5	1760.5	720.5	2481.0	3.9147	5.0526	360
374.14	220.9	3.155	0.003155	2029.6	2029.6	2099.3	0	2099.3	4.4298	4.4298	374.14

Properties of saturated liquid at 0.01°C are taken as reference

Steam Table

f = saturated liquid (x=0) g = saturated vapor (x =1)

• Saturation Table: Pressure Table

TABLE A-3	Properties of Saturate	d Water (Liquid–V	apor): Pressure Table	

		Specific Volume m ³ /kg		Internal Energy kJ/kg			Enthalpy kJ/kg		Entr kJ/k		
Press. bar	Temp. ℃	Sat. Liquid $v_{\rm f} imes 10^3$	Sat. Vapor v _g	Sat. Liquid <i>u</i> f	Sat. Vapor u _g	Sat. Liquid <i>h</i> f	Evap. h _{fg}	Sat. Vapor <i>h</i> g	Sat. Liquid ^S f	Sat. Vapor ^S g	Press. bar
0.04	28.96	1.0040	34.800	121.45	2415.2	121.46	2432.9	2554.4	0.4226	8.4746	0.04
0.06	36.16	1.0064	23.739	151.53	2425.0	151.53	2415.9	2567.4	0.5210	8.3304	0.06
0.08	41.51	1.0084	18.103	173.87	2432.2	173.88	2403.1	2577.0	0.5926	8.2287	0.08
0.10	45.81	1.0102	14.674	191.82	2437.9	191.83	2392.8	2584.7	0.6493	8.1502	0.10
0.20	60.06	1.0172	7.649	251.38	2456.7	251.40	2358.3	2609.7	0.8320	7.9085	0.20
						_					
0.90	96.71	1.0410	1.869	405.06	2502.6	405.15	2265.7	2670.9	1.2695	7.3949	0.90
1.00	99.63	1.0432	1.694	417.36	2506.1	417.46	2258.0	2675.5	1.3026	7.3594	1.00
1.50	111.4	1.0528	1.159	466.94	2519.7	467.11	2226.5	2693.6	1.4336	7.2233	1.50
200. 220.9	365.8 374.1	2.036 3.155	0.005834 0.003155	1785.6 2029.6	2293.0 2029.6	1826.3 2099.3	583.4 0	2409.7 2099.3	4.0139 4.4298	4.9269 4.4298	200. 220.9

300

Superheated Steam

Table C-3 (Continued)

P. MPa		Temperature °C												
(T _{sat} , °C)		150	200	250	300	350	400	450	500	550	600	700	800	
1	v, m ³ /kg		0.2060	0.2327	0.2579	0.2825	0.3066	0.3304	0.3541	0.3776	0.4011	0.4478	0.4943	
(179.9)	u, kJ/kg		2621.9	2709.9	2793.2	2875.2	2957.3	3040.2	3124.3	3209.8	3296.8	3475.4	3660.5	
	h, kJ/kg		2827.9	2942.6	3051.2	3157.7	3263.9	3370.7	3478.4	3587.5	3697.9	3923.1	4154.8	
	s, kJ∕kg · K		6.6948	6.9255	7.1237	7.3019	7.4658	7.6188	7.7630	7.8996	8.0298	8.2740	8.5005	
1.5	v, m ³ /kg		0.1325	0.1520	0.1697	0.1866	0.2030	0.2192	0.2352	0.2510	0.2668	0.2981	0.3292	
(198.3)	u kJ/kg		2598.1	2695,3	2783.1	2867.6	2951.3	3035,3	3120.3	320 6 .4	3293.9	3473.2	3658.7	
	h, kJ/kg		2796.8	2923.2	3037.6	3147.4	3255.8	3364.1	3473.0	3582.9	3694,0	3920.3	4152.6	
	s, kJ/kg · K		6.4554	6.7098	6.9187	7.1025	7.2697	7.4249	7.5706	7.7083	7.8393	8.0846	8.3118	
					/									

h(p=1MPa, T=350°C)=3157.7 kJ/kg

h(p=1.5MPa, T=350°C)=3147.4 kJ/kg

h(p=1.4MPa, T=350°C)=3157.7+(3147.7-3157.7)*(0.4/0.5) =3149.7 (kJ/kg)

Compressed Liquid

Table C-4	Compressed	Liquid
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	P =	= 5 MPa	(263.99)	P = 10 MPa (311.06)					
Т	v	и	h	<u>s</u>	v	и	h	\$	
0	0.000 997 7	0.04	5.04	0.0001	0.000 995 2	0.09	10.04	0.0002	
20	0.000 999 5	83.65	88.65	0.2956	0.000 997 2	83.36	93.33	0.2945	
40	0.001 005 6	166.95	171.97	0.5705	0.001 003 4	166.35	176.38	0.5686	
60	0.001 014 9	250.23	255.30	0.8285	0.001 012 7	249.36	259.49	0.8258	
80	0.001 026 8	333.72	338.85	1.0720	0.001 024 5	332.59	342.83	1.0688	
100	0.001 041 0	417.52	422.72	1.3030	0.001 038 5	416.12	426.50	1.2992	
120	0.001 057 6	501.80	507.09	1.5233	0.001 054 9	500.08	510.64	1.5189	

• Similar to the format of the superheated vapor table

• In general, properties are not sensitive to pressure, therefore, can treat the compressed liquid as saturated liquid at the given TEMPERATURE.

• Given: P and T: $v \cong v_{f@T}, u \cong u_{f@T}, s \cong s_{f@T}$

• But not h, since h=u+pv, and it depends more strongly on p. It can be approximated as $h \cong h_{f_{ext}} + v_f(p - p_{sut})$

Is Steam an Ideal Gas?

Only if the degree of superheat exceeds a certain value, or when the pressure is very low

Percentage of error $([|v_{table} - v_{ideal}|/v_{table}] \times 100)$ involved in assuming steam to be an ideal gas, and the region where steam can be treated as an ideal gas with less than 1 percent error.



Steam Chart: Mollier Diagram

- Plots h (kJ/kg) along the y axis and s (kJ/kgK)along the x axis
- Difference of y in • a process directly provides the work done in a turbine or work consumed in a compressor/ pump





Sample problems

4. 4 kg of steam at x = 0.5 and p = 6 bar is heated so that it becomes a (a) 0.95 dry at constant pressure; (b) dry saturated at constant pressure; (c) superheated to 300 °C at 6 bar, (d) Superheated to 250 degree of superheat at 6 bar. Find the heat added in each case.