

Introduction

- 3 different liquids were tested to see if they have an effect on boiling time.
- The 3 liquids were water, orange juice, and milk.
- 3 different pot sizes were used to boil the liquids
- The pot sizes were 6.75, 7.5, and 9 inches in diameter.
- The liquids being tested were boiled on the same stovetop and at the same temperature each time.
- The amount of liquid was 4 cups each time.
- Null hypothesis: The mean boiling time will be the same between all 3 liquids.
- Alternative Hypothesis: The mean boiling time will not be the same between the 3 liquids.

All 3 liquids that were used



Methods

- Independent Variables: Liquids, Pots
- **Dependent Variable: Time**
- A Factorial Design was used for this experiment.

Do Liquids Boil at Different Rates? Cade Corcoran

Methods

- The experiment was replicated 2 times.
- Once the liquid came to a boil the time was recorded (in seconds).
- All 18 trials were recorded and put into an Excel spreadsheet.
- **R-studio was used to conduct the statistical tests**, analysis, and check assumptions of the data.
- A factorial ANOVA test was used to test the null hypothesis.

Orange juice while boiling





Milk sitting before the experiment

Results



- The assumptions look fine.

Analysis

Table 1: Summary of ANOVA

Source	DF	SS	MS	F	P-value
Liquid	2	33195	16598	275.86	8.41*10 ⁻⁹
Pot Size	2	35526	17763	295.228	6.23*10 ⁻⁹
Interaction	4	1300	325	5.401	0.0169
Error	9	542	60		
Total	17	70563			



There is a statistically significant interaction between the factors.



Conclusions

- 0.05 level.
- between the 3 liquids.
- close.
- decreases.

Acknowledgments

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- There is evidence to reject the null hypothesis at the

- There is a significant difference in mean boiling times

Milk boils quicker than water and orange juice.

Water boils faster than orange juice, but it is very

As the pots get bigger in size, the boiling time