

# The effect of water salinity on boiling time

## Purpose

The purpose of this experiment was to test the effect of water salinity on boiling time. I noticed that people boil water with nothing added for flavor or to decrease time. If high salinity decreases boiling time of water, it could help a lot of people.

## Procedure

(Make sure to take pictures and record results!) Boil 2qt of water as control. Empty pot and let it cool. Pour water and salt into the pot, mix up salt, turn the burner on high and start stopwatch. Do this 4 more times, doubling the amount of salt.

## Results

The more salt that you added to the water, the quicker the water boiled. My control took 9:30 to boil, and after just 50g of salt, it took 8:50 to boil, the time kept decreasing after that, 8:30, etc.

## Analysis

After doing some research I found that salt is proven to decrease boiling time, but only by a couple seconds. This is because little salt is added to the water, if you add more, it boils faster. However, if you keep adding salt, it becomes non-potable.