

# Hypothesis: Mixing Water and Milk

When you mix water and milk, we can predict that something interesting will happen. Let's break it down step by step:

1. **Observation:** First, let's observe both liquids. Water is clear and has no color, while milk is white and opaque.
2. **Mixing Process:** When you pour water into milk (or vice versa), you are combining two different liquids. This process is called mixing.
3. **Hypothesis Formation:** My hypothesis is that when I mix water and milk, the water will make the milk less thick. Since water is a liquid that flows easily, I think that mixing it with the thicker liquid (milk) will dilute the milk. This means that the milk will become less creamy and more liquid-like.
4. **Expected Result:** After mixing, I believe the final mixture will be a lighter color than pure milk, possibly a pale shade of white, and it will have a thinner texture than the original milk. It may also taste a little less rich as the water will dilute the flavor of the milk.
5. **Conclusion:** Therefore, my final expectation is that mixing water and milk will result in a lighter, thinner mixture that is less creamy than milk alone.

In summary, mixing water with milk will likely change the visual appearance and texture of the milk, making it lighter and less thick.