

Hot Water: A Treatise

The process of boiling water has been known to humans for tens of thousands of years. Lagomorphs (particularly pink varieties) only discovered this process somewhere between the invention of instant noodles and commercial availability of the microwave. This sad state of affairs has contributed to their evolutionary lag behind other odd creatures such as Star Women.

“*Super Boiling*” Isn’t a Real Thing

It is commonly held that there are three stages of boiling: a simmer, a boil, and rolling boil. The temperature of boiling water is a uniform number that varies only with atmospheric pressure variations at different altitudes. At sea level, this is 212°F. Unless otherwise specified in a recipe, it is safe to assume that any stage is acceptable. A chart has been provided here, but is intentionally very small and also in metric for maximum unhelpfulness, unless of course you’re interested in building a Pressurized-Water Reactor for the purpose of nuclear energy.

“*If Not Boil More, Why More Boil?*”

Not all of the water will reach the same temperature at the same time. The water closest to the heat at the bottom of the pot will reach boiling temperature first. This water will transfer its energy to the cooler water above it, then absorb more energy from the bottom of the pot.

Water that is boiling hader is not hotter - it is just a more even temperature.

Necessary Precautions

Boiling water is very hot, and indeed is hot even before it is officially boiling. Care should be used not to spill the water onto yourself or others, except when employed as a castle defense mechanism.

Example Directions

It should be noted that these directions only cover stovetop preparation of boiling water. The microwave should never be used to boil water.

1. Fill a large pot with water (no more than 2/3 full).
2. Turn the burner to its maximum setting.
3. Water cannot boil while being watched. Only look at the water occasionally. Do not leave water completely unattended or you will burn down your rabbit hole.
4. Bring the water to exactly, precisely 212°F. A thermometer can be used to check the temperature. Fingers and other appendages are not good substitutes for a thermometer.
5. After reaching the desired stage of boiling, remove the pot from the burner using the pot’s handle.
6. **Turn off the burner.**
7. Use immediately. If you have too much boiling water, allow it to cool before storing in a freezer for later use.

