

Dilution Formula

Making Whole Milk



Process:
 Add the C₁ amounts (blue - e.g. Half & Half) to a measuring cup and fill the rest of the way with the C₂ amounts (e.g. skim milk).

$$\frac{(V_1 \times C_1) + (V_2 \times C_2)}{(V_1 + V_2)}$$

V ₁ & C ₁			V ₂ & C ₂			Total	Whole Milk
8.0%	12.0%	36%	0%	1%	2%	1 Cup	3.75% to 4%
Whole Evaporated	Half & Half	Heavy Cream	Skim	One %	Two %	Tablespoons	Milk Fat
tbs	tbs	tbs	tbs	tbs	tbs		
8			8			16	4.0%
6 2/3				9 1/3		16	3.9%
5 1/3					10 2/3	16	4.0%
	5 1/3		10 2/3			16	4.0%
	4 1/3			11 2/3		16	4.0%
	3				13	16	3.9%
		1 2/3	14 1/3			16	3.7%
		1 1/3		14 2/3		16	3.9%
		1			15	16	4.1%

Making Half & Half for your Morning Coffee

Range of Milk Fats	
Half & Half	10.5 to 18%
Light Whipping Cream	18% to 30%
Heavy Cream	36% to 40%

36%	0%	1%	2%	Total	Half & Half
Heavy Cream	Skim	One %	Two %	1 Cup	12%
tbs	tbs	tbs	tbs	Tablespoons	Milk Fat
5 1/3	10 2/3			16	12.0%
5		11		16	11.9%
4 2/3			11 1/3	16	11.9%

1 Tablespoon = 3 Teaspoons
 V = Volume C = Concentration