

• **B.Sc Chemistry(Part-II)**
Physical Chemistry

• **Paper-III**

• **Lecture-02**

• **By**

• **Dr. Supriya kumari**

• **Sher Shah college, Sasaram**

• **V.K.S.U,Ara**

• **supriyachemu@gmail.com**

Viscosity

- Tendency of a liquid to keep from flowing is called **Viscosity**

Ex: Thick liquid have high viscosity – Corn Syrup, Honey, molasses, tar, glycerin

Thin liquid have low viscosity - Vinegar, Water, air, petrol

- It is internal Resistance of a liquid to flow under an applied force
- High viscosity take longer to flow
- Greater the viscosity, slower the liquid moves
- Denoted by μ

Types of Viscosity

- Two kinds of viscosity commonly reported:

1) kinematic

2) Dynamic

The Kinematic viscosity is the relationship between viscous and inertial forces in a fluid.

Dynamic viscosity is the relationship between the shear stress and the shear rate in a fluid.

The SI unit of dynamic viscosity is the pascal-second ($\text{Pa} \cdot \text{s}$)

It was named after Jean Léonard Marie Poiseuille.

It is commonly expressed, particularly in ASTM standards, as centipoise (cP) since the latter is equal to the SI multiple millipascal seconds (mPa·s).