## Ethanol Fermenter Design

Matthew Williams, Kalven Metz, Isaac Wilson, Daniel Kang, and Kevin Kruger

MuPor industries has designed and patented a novel rapid fermentation bead system that needs to be tested and proven for industrial applications. These beads have shown to be effective for bench-top scale fermentation and microbrewery purposes, but their full potential will likely require a specially designed fermenter tailored to the design of the beads.

#### **Problem Definition**

To have a fully functional 150-300 gallon ethanol fermenter tailored specifically for the use of the BioEx beads and being capable of operating industrially.

## **Project Goal**

> Temperature

- Sugar concentration
- > Mass of beads per sugar solution
- >Alcohol content

#### **Major Parameters**

#### **Current Design Specifications**

Liquid Volume	175 gallons
Process	Batch
<b>Operating Temperature</b>	70-100° F Optimal (95°)
<b>Fermentation Time</b>	~2 hours
Initial Sugar Concentration	16% (yields 9.4% ethanol by volume)
Bead Loading	300 grams (Dry) Per Liter

## **Kinetics:** Parameters for modeling of beads (Jain, 2012)

Symbol	Value	Unit	Description
Со	1000	mol/m <sup>3</sup>	Initial concentration
D	6.9 x10 <sup>-11</sup>	m²/s	Diffusivity of glucose in bead
Vmax	0.00041667	mol/m <sup>3</sup> -s	Michaelis-Menten constant
Ks	150	mol/m <sup>3</sup>	Michaelis constant
Dia	3 x 10 <sup>-3</sup>	m	Diameter of bead
ExpD	4 x10 <sup>-3</sup>	m	Diameter of beads used in experiment
Nb	600		No of beads used in experiments

# **Kinetics: Expressions for modeling of beads (Jain, 2012)**

Symbol	Expression	Unit	Description
N <sub>nb</sub>	N <sub>b</sub> x (Dia/ExpD) <sup>3</sup>	m²/s	Diffusivity of glucose in bead
V <sub>maxn</sub>	V <sub>max</sub> /N <sub>nb</sub>	mol/m <sup>3</sup> -s	Michaelis- Menten constant
K <sub>sn</sub>	K <sub>s</sub> /N <sub>nb</sub>	mol/m <sup>3</sup>	Michaelis Constant
Rx	$V_{maxn} \times C/(K_{sn} + C)$	mol/m <sup>3</sup> -s	Reaction rate

Wet to dry ratio	~3:1
Expansion	5.23 x dehydrated volume 33% expansion when actively fermenting
Loading	300g dry per Liter of solution
Displacement	<b>1.22 liters per liter of solution at full eating capacity</b>
Change in Displacement	

#### **Bead Specifications**

Bags		
Loading per bag	1.5 kg wet beads 500g dry beads	

#### **Prototype 1**



- Beads migrated across the layers
- Head space (1.2 gallon loss)
- Loading and unloading overly complicated
- Reaction is exothermic ~ 6400 btu of heat per barrel reaction
- Dead zone at the bottom of the reaction vessel ~10 degree temperature change
- Had some initial problems with the set up of our reactor and were not able to get sufficient data collected

## **Prototype 2**



- Designed to promote flow
- Keep temperature constant throughout the reactor
- Beads bagged to promote easy loading and unloading
- Single layer loaded

- 60 grams of dry beads
- Expansion of active hydrated beads becomes a problem







## **Final Prototype**



Prototype	
Volume	63.04 L 16.67 gal
Dimensions	14 in base in height
Racks	Drop in system Made from expanded metal
Final Design	
Volume	L 174.21 gal
Dimensions	24.5 in base 59 in height
Racks	Welded in system Made from expanded Aluminum

#### **Scaling up from Prototype to Final Design**

### **Final Design**





### • \$500 per day of labor

~2 days of labor



## **Project Timeline:**

- Middle of spring semester (1 Mar-15 Apr)
  - Test scale model
  - Decide on manufacturing for final construction
- End of spring semester (16 Apr-2 May)
  - Build finish product
  - Run finished product (design validation)



Jain, T. (2012). *Ethanol from lignocellulosic biomass using*. (Doctoral dissertation), Available from Worldcat. (UMI Number: 3536887).

#### **References:**