

# **Evaporation & Wort Boiling**

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#### **Evaporation & Wort Boiling - Contents**

- Boiling & Evaporation Basics
- Wort Boiling Process
- Whisky Distillation Process



- Boiling & Condensation Heat Transfer
- Heat Transfer Fouling, ΔT & Surface Area
- Wort Boiling Systems
- Energy Recovery
- Wort Boiling vs Product Quality



#### **Boiling & Evaporation – Phase Change**

- Phase Change
  - Liquid to Vapour Energy Intensive
  - Specific heat of Evaporation h<sub>fg</sub>
    - Energy to evaporate 1 kg
    - Water h<sub>fg</sub> = 2257 kJ/kg at atm pressure
  - Boil Energy input
    - e.g. 5% volume off 1000 hl





### **Boiling & Evaporation – Energy Intensive**

- Energy Intensive
  - <u>Boil</u> 5% off 1000 hl

=11,285,000 kJ = 11,285 MJ

– <u>Pre-boil</u> - Heat 1000 hl wort – 75 to 100 °C

 $= M \times C_{P} \times (T_{2} - T_{1})$ 

Mass M = 1000 hl x 100 kg/L = 100,000 kg

Specific Heat  $C_{p}$  kJ/kg K

Energy to heat 1 kg by 1 °C (or °K)

Water = 4.2 kJ/kg K

Wort = 4.0 kJ/kg K

= 100,000 x 4.0 x (100 - 75) = 10,000,000 kJ

= 10,000 MJ



#### Boiling & Evaporation – Energy Flow

- Boil 5% off 1000 hl
  - Heat Input = 11,285,000 kJ
  - 60 minute boil
  - Q = 11,285,000 / (60 x 60) = 3,134 kW
- Heat 1000 hl wort 75 to 100 °C
  - Heat Input = 10,000,000 KJ
  - 50 minutes heating
  - Q = 10,000,000 / (50 x 60) = 3,333 kW



#### **Boiling & Evaporation – Steam Flow**

#### • Steam

- Most commonly used heating media for large scale efficient heating processes
- Condensation
  - Vapour to Liquid
  - Reverse of Boiling
- Specific Heat of Condensation h<sub>fg</sub>
  - Same as Heat of Evaporation
  - Energy released on condensing 1 kg
  - Steam (Water)  $h_{fg}$  = 2133 kJ/kg at 3 bar g
  - Lower than at atm pressure (2257 kJ/kg)





#### **Boiling & Evaporation – Steam Flow**

- Energy in = Energy out
- Boil 5% off 1000 hl

Q = 3,134 kW

Steam Flow = 3,134 kW / 2133 kJ/kgK

= 1.47 kg/s = 5,290 kg/h

Steam Flow similar to Evaporation rate

5,290 kg/h Steam (6% higher) vs 5,000 kg/h Evap

Heat 1000 hl wort – 75 to 100 °C

Q = 3,333 kW Steam Flow = 3,333 kW / 2133 kJ/kgK = 1.56 kg/s = 5,625 kg/h



### Wort Boiling Process

- Wort Boiling Objectives
  - Why Boil?
  - How?
    - Process Requirements
    - Affect on
      - Downstream processes
      - Product quality
- Batch vs Continuous Boiling
  - Predominantly a Batch process high peak loads
  - Continuous boiling reduces utility peak loads





#### Wort Boiling Objectives – Why Boil?





# Achieving Objectives – How?

Objective	Process Factors
Volatile Removal	Evaporation & Turbulence
Isomerisation	Temperature & Time
Flocculation	Vigorous Boil (Wort/vapour interface - bubbles), Low Shear
Sterilisation & Enzyme Inactivation	Temperature & Time
Gravity / Volume	Evaporation

Evaporation itself is not the key process in Wort Boiling, Other factors are more critical.



#### Whisky Distillation Process

- Malt Whisky Distillation Pot Stills
  - Wash 8% alcohol
  - Spirit 60 % alcohol
  - Water evaporation = large energy input
  - 66% of Distillery energy input
- Two (or 3) stage process
  - Wash Stills major evaporation / energy load
  - Spirit Stills
  - Batch Distillation 2 or 3 stage



#### **Whisky Distillation Process**





# Heat Transfer Coefficients Boiling & Condensation

Boiling	Condensation
<ul> <li>Film Boiling –</li> <li>Vapour insulates liquid from surface</li> <li>Vapour conductivity low</li> <li>Poor heat transfer</li> <li>Rapid fouling</li> </ul>	<ul> <li>Film Condensation –</li> <li>Surface Permanently wet</li> <li>Thin liquid film flowing down tubes</li> <li>Vertical tubes – Velocity increases down tube</li> <li>Horizontal tubes – Flow from tube to tube</li> <li>Liquid Conductivity high</li> <li>Good Heat Transfer</li> </ul>
<ul> <li>Nucleate Boiling –</li> <li>Vapour forms in small bubbles</li> <li>Bubbles quickly leave surface</li> <li>Increases turbulence</li> <li>Good heat Transfer</li> </ul>	<ul> <li>Dropwise Condensation –</li> <li>Surface not wet</li> <li>Droplets form</li> <li>Quickly run off leaving surface bare</li> <li>Very High Heat Transfer Rates</li> </ul>



## **Boiling - Surface & Temperature**

- Boiling Mode affected by
  - Temperature Difference
  - Surface 'Wettability'
- Copper
  - 'Wettable'
  - Vapour bubbles easily released
  - Film boiling only at very high  $\Delta T$
- Stainless Steel
  - Non-Wettable
  - Vapour clings to surface
  - Film boiling can occur at low  $\Delta T$



COPPER - 'WETTABLE'

Vapour Bubbles released



<u>STAINLESS STEEL</u> -'NON-WETTABLE' Vapour bubbles cling to surface.



#### **Boiling – Heat Transfer Modes**





#### Heat Transfer - Nucleate Boiling

Most commonly used mode for boiling wort.

- Internal Heater
- External Thermosyphon

Vapour Bubbles Beneficial

- 1) Protein Denaturation & Coagulation
- 2) Volatile Stripping
- 3) Hop Acid Isomerisation

#### Intensity of Boil

The more steam vapour bubbles formed per unit volume of wort the more intense the boil



Two Phase Flow ( Liquid & Vapour )

The Difference in Density Between Single Phase & Two Phase is the Driving Force for the Thermosyphon

> Single Phase Flow (Liquid)



### Heat Transfer Coefficient & Fouling





#### Heat Transfer - Fouling, Area & ΔT

- $Q = U \times A \times \Delta T$ 
  - U Heat Transfer Coefficient
    - Higher for Nucleate Boiling
    - Low for Film Boiling
    - Fouling reduces U progressively
  - A Surface Area
    - Low Surface Area needs higher  $\Delta T$
  - $-\Delta T$  Temperature Difference Driving Force
    - Low ΔT needs Large Surface Area
    - Low ΔT reduces fouling



#### Wort Boiling Heat Transfer – Surface Area



Higher surface area lowers heater surface temperature in contact with wort. Lower Delta T is considered beneficial for foam, flavour & flavour stability



#### Wort Boiling Heat Transfer - Fouling



The larger external Heater will reach this degree of fouling after 25 brews, then needing 1.5 Bar steam @ 127 °C. The smaller Internal Heater would reach the same degree of fouling after 10 brews. This would require 6.5 Bar Steam @ 168 °C, which is not advisable. Normally wort heaters are limited to 4 Bar steam to avoid film boiling and therefore the small internal heater will require CIP after 5-6 Brews.



## Wort Boiling Technology

- Internal Wort Heaters (IWH)
- External Wort Heaters (EWH)
  - Pumped
  - Thermosyphon
- Kettle-Whirlpools
- Control
- Steam Injection



#### **Internal Wort Heater**

- Traditional
  - e.g. North America
- Percolators
  - Very low Surface area
- Tubular Internal Heater
  - Low Surface Area
    - Typically 0.08 m<sup>2</sup>/hl
- Needs frequent CIP
- Fountain & Spreader
- May be pump assisted
  - Similar to External Heater



![](_page_21_Figure_13.jpeg)

![](_page_21_Picture_14.jpeg)

# Internal Wort Heater -Technology

![](_page_22_Figure_1.jpeg)

![](_page_22_Picture_2.jpeg)

#### EWH – Fountain & Spreader

- Flexible
  - Brewlength
  - CIP volume
- Fountain & Spreader
- Thermosyphon
  - low shear
  - Typically 0.2 m<sup>2</sup>/hl
- Or Forced Circulation
  - Pumped
  - high shear

![](_page_23_Picture_11.jpeg)

![](_page_23_Figure_12.jpeg)

![](_page_23_Picture_13.jpeg)

#### **External Wort Heating Development**

![](_page_24_Figure_1.jpeg)

![](_page_24_Picture_2.jpeg)

#### EWH – Fountain & Spreader

![](_page_25_Picture_1.jpeg)

![](_page_25_Picture_2.jpeg)

### EWH – Symphony

- Thermosyphon
- Tangential Inlet
  - Low Shear
- Boil on the whirl
  - Improved Mixing
- 2 Phase flow
  - Vapour / Liquid interface
  - Volatile Stripping
- EWH High Surface Area
  - Vapour bubble formation

![](_page_26_Figure_11.jpeg)

![](_page_26_Picture_12.jpeg)

#### EWH – Symphony

![](_page_27_Picture_1.jpeg)

![](_page_27_Picture_2.jpeg)

## **Kettle-Whirlpools**

Combined Wort Boiling + Trub Separation

- Forced Circulation
  - High Shear

![](_page_28_Figure_4.jpeg)

Forced Circulation Seperate Boil & Whirlpool Circulation

- Thermosyphon
  - 'Symphony Plus'

![](_page_28_Picture_8.jpeg)

Thermosyphon Boil & Whirl

![](_page_28_Picture_10.jpeg)

### EWH – Symphony Plus

- Combined Kettle & Whirlpool
- Thermosyphon Circulation
- Eliminates Transfer to Whirlpool
- Reduced shear
- Improved Trub Separation

![](_page_29_Picture_6.jpeg)

#### EWH – Symphony Plus

![](_page_30_Figure_1.jpeg)

![](_page_30_Picture_2.jpeg)

### **Steam Injection**

- Steam Condenses directly into Wort
  - No Heater / Fouling
  - Condensate dilutes wort, offsetting heat input
- Steam Quality
  - As steam condenses into wort –
     Steam must be of process quality
  - Culinary steam
    - Filtered
    - FDA approved additives
    - Stainless Steel steam system (pipework)

![](_page_31_Picture_10.jpeg)

#### Wort Boiling Control

- Energy in = Energy out
- Mass evaporated is proportional to mass of steam condensed
- If uncontrolled fouling slows heat transfer which reduces steam mass flow and reduces evaporation
- Steam control valve automatically opens to increase steam temperature (pressure) to restore the target rate of steam condensation.

![](_page_32_Figure_5.jpeg)

![](_page_32_Picture_6.jpeg)

### Wort Boiling - Energy Minimisation

- Wort Boiling Major Energy User
- Minimise Evaporation
  - Wort Quality
- Energy Recovery
  - MVR
  - -TVR
  - Energy Store
    - Wort Pre-heating

![](_page_33_Picture_9.jpeg)

#### Wort Boiling - Energy Minimisation

#### Wort Boiling - Major Energy User

![](_page_34_Figure_2.jpeg)

![](_page_34_Picture_3.jpeg)

### Wort Boiling – Reduce Evaporation

- 1 % reduction in evaporation
  - saves approximately 2 to 4% of Brewhouse energy consumption
  - (1 to 2% of total brewery energy consumption)
  - and reduces emissions
- Improved kettle utilisation
  - reduced wort heater CIP frequency
- Easy to implement on existing wort kettles
- Dependent on recipe there is a point at which reduced evaporation will change beer character

![](_page_35_Picture_9.jpeg)

#### MVR – Mechanical Vapour Compression

![](_page_36_Figure_1.jpeg)

![](_page_36_Picture_2.jpeg)

#### MVR – Mechanical Vapour Compression

- Direct Recycling of Boil Energy
  - Minimal Thermal Boil Energy Requirement
- Replaced with smaller Electrical Power Input
  - Electricity Requirement 0.1 0.7 kWh/hl
- High Capital Investment
  - Long Payback Period (>3 years)
- Large rotating machine Maintenance
- Difficult to Maintain Air Free Wort Boiling
- Contaminated condensed vapour limits reuse

![](_page_37_Picture_10.jpeg)

#### **TVR – Thermal Vapour Compression**

![](_page_38_Figure_1.jpeg)

![](_page_38_Picture_2.jpeg)

#### TVR – Thermal Vapour Compression

- Lower Capital cost than MVR
- Recycles 50% or less of boil thermal energy
  - Reduced Energy saving
  - Can be combined with Energy Store to increase recovery
    - Dual system increased complexity & cost
- Requires high pressure steam for recompression
  - typically 10 bar g or higher
- Contaminated condensed vapour limits reuse

![](_page_39_Picture_9.jpeg)

#### Energy Store – Wort Pre-heating

![](_page_40_Figure_1.jpeg)

![](_page_40_Picture_2.jpeg)

#### Energy Store, Condenser & Pre-heater

![](_page_41_Picture_1.jpeg)

**Energy Store Tank** 

#### Condenser

![](_page_41_Picture_4.jpeg)

![](_page_41_Picture_5.jpeg)

#### **Pre-heater**

![](_page_41_Picture_7.jpeg)

#### Energy Store – Wort Pre-heating

- 68% to 80% of Wort Heating Energy saved by using recovered boil energy
- Minimum 3.6% evaporation to recover enough heat for Wort Preheating.
  - Where evaporation exceeds this, excess recovered energy may be used for CIP or water heating
- Moderate cost
- Simple system with few moving parts and no high pressure / temperature
- Pre-run & energy store tank required
- Reduces Wort Boiling fouling & CIP

![](_page_42_Picture_8.jpeg)

![](_page_42_Picture_9.jpeg)

## Energy Store – Wort Pre-heating Energy Reduction

- Heating Energy =  $M \times C_P \times (T_2 T_1)$
- <u>No Energy Recovery</u>
  - Heat 1000 hl wort 75 to 100 °C
    - = 100,000 x 4.0 x (100 75) = 10,000,000 kJ
    - = 10,000 MJ
- With Wort Pre-heating to 92 °C
  - Heat 1000 hl wort 92 to 100 °C
    - = 100,000 x 4.0 x (100 92) = 3,200,000 kJ
    - = 3,200 MJ
  - Energy Saving = 10,000 MJ 3,200 MJ = 6,800 MJ
    - = 68% reduction

Steam Saving = 6,800,000 kJ / 2,133 kJ/kg = 3,188 kg/brew

![](_page_43_Picture_13.jpeg)

### Wort Boiling Systems & Wort Quality

- Wort Boiling System Design Considerations
  - Boiling Evaporation Heat Transfer
  - Wort Quality
    - Volatile stripping
    - Trub
    - Stability / foam
- Wort Quality
  - Affect of agitation / shear on hot & cold break
  - Wort Quality vs Evaporation & Heater Area
  - Comparative results

![](_page_44_Picture_11.jpeg)

#### Hot Break & Cold Break vs Agitation

![](_page_45_Figure_1.jpeg)

fig. 11 Effect of agitation on hot & cold break formation

- A vigorous well mixed boil enhances trub formation
- Excessive shear breaks up hot break (trub)
  - Creating more cold break
  - Filtration problems downstream

![](_page_45_Picture_7.jpeg)

#### **Increase in Anti Radical Potential - DPPH**

![](_page_46_Figure_1.jpeg)

- Existing Internal Heater
- New Symphony EWH System (boil on whirl) 0.22 m2/hl

![](_page_46_Picture_5.jpeg)

### **Reduction in Furfural levels**

![](_page_47_Figure_1.jpeg)

- Existing Internal Heater
- New Symphony EWH System (boil on whirl) 0.22 m2/hl

![](_page_47_Picture_5.jpeg)

### ESR Lag Time

![](_page_48_Figure_1.jpeg)

- Existing Internal Heater
- New Symphony EWH System (boil on whirl) 0.22 m2/hl

![](_page_48_Picture_5.jpeg)

#### A - ESR T150

![](_page_49_Figure_1.jpeg)

- Existing Internal Heater
- New Symphony EWH System (boil on whirl) 0.22 m2/hl

![](_page_49_Picture_5.jpeg)

## **Evaporation & Wort Boiling**

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![](_page_50_Picture_2.jpeg)