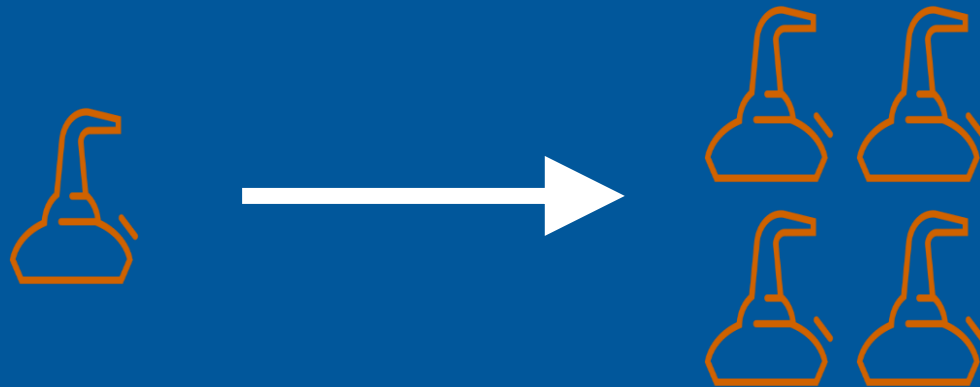

Expansion:



The Benefits of Using Process Engineers to Scale and Automate Your Production Facility

Presenters

Rob Masters

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- Distilling Specialist

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Business Development

- Distilled Spirits
- Biofuel

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James Ludford-Brooks

Process Manager - Engineering

- Chemical Engineer
- Malt distillery expansion projects
- Mashing Expertise
- Still operation and sustainability

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Briggs - Background

Design, build and expand:

Breweries

Distilleries

Offer:

Chemical, Mechanical, and Electrical
Engineering

Project Management

Mashing equipment

Energy recovery systems

Based in:

Rochester, NY, USA

Burton on Trent, UK

Briggs - Background

- In-house engineering, manufacturing and automation capability
 - Been around the block (270 years recorded history – founded 1740)
 - Leverage our experience and lessons learnt
 - Helps to avoid pitfalls
 - Bought Pfaudler (Brewing) Rochester, (NY) USA, 1994
-

Briggs - Background



MORTON



ROBERT MORTON & CO. LTD.

RMDG



RMDG

*Robert Morton **DG** Limited*

Giusti

WELLINGBOROUGH ENGLAND



Briggs - Distilled Spirits Experience

Locations:

United States, Scotland and Ireland

Design Studies and Equipment Supply:

263,000 – 789,000 PG (0.5 - 1.5 MLPA)

Expansion Projects:

Malt: 3 – 6.3 Million PG (6 to 12 MLPA)

Grain: 55 – 68 Million PG (105 to 130 MLPA)

Talk Agenda

Expansion

Basis of Design

Capacity Planning / Scheduling

Plant Layout / 3D Modelling

Automation and Control

Conclusions

Expansion

Strategies to increase the distillery production volume

1. Maximise capacity of existing equipment
 - % plant capacity utilisation
 2. Add/Replace existing equipment
 - Improve turnaround time, yield, and efficiency
 - Overcome process bottleneck
 3. Build a new distillery
 - Start again afresh
-

**Maximise capacity of
existing equipment –
without compromising quality**

Maximise capacity of existing equipment

Extended shifts, more labour

- Run faster or longer?
- Good Yields? Could they be better?

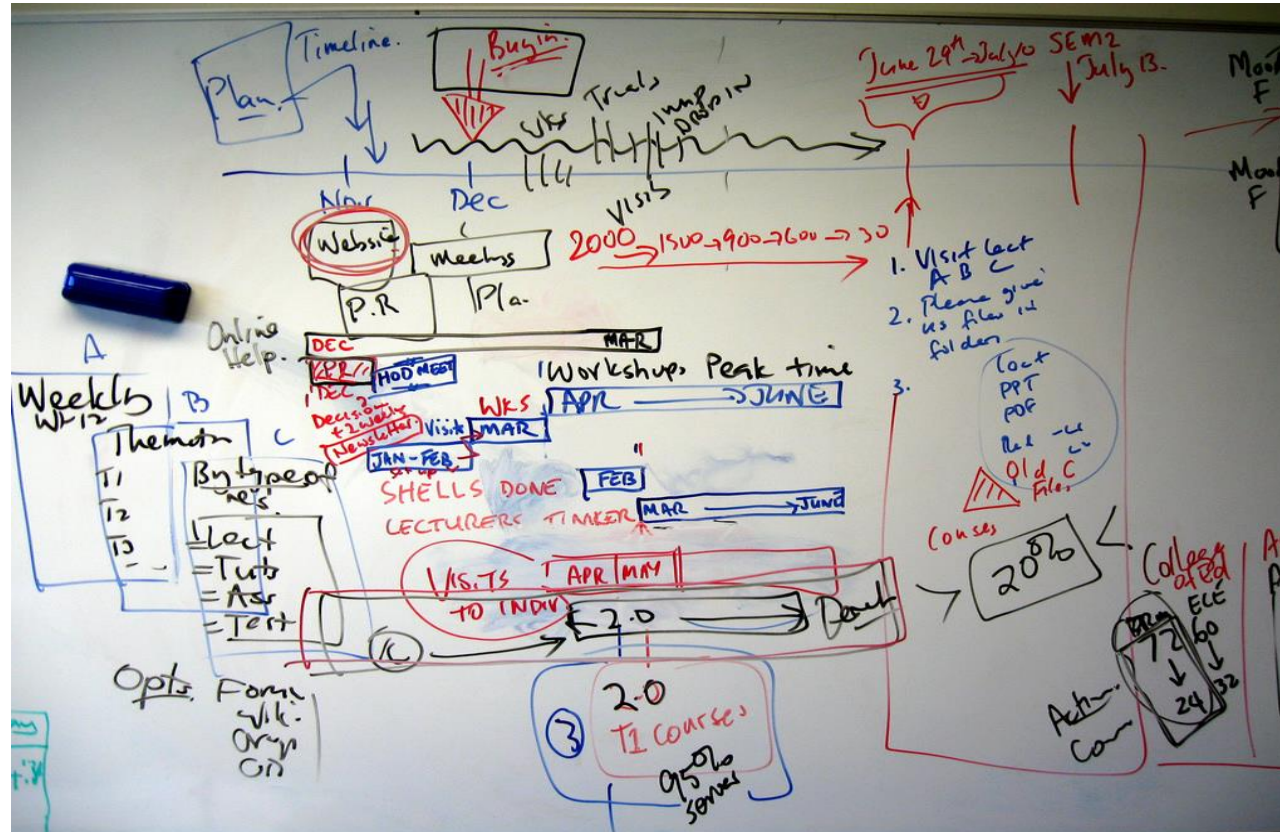
Operating equipment outside its original design

- Is it safe to do so?
 - Overfilling / overloading= Possible risks
 - Increased equipment wear rate and maintenance
 - Is it sustainable?
-

– Typical Alcohol Yields

| Grain | L / Te | gal / bushel |
|-----------------|--------|--------------|
| Malted Barley | 400 | 4.6 |
| Unmalted Barley | 380 | 4.4 |
| Rye | 325 | 4.2 |
| Wheat | 385 | 5.6 |
| Oat | 300 | 2.4 |
| Corn | 395 | 5.2 |

Example of Grain type and ethanol yield



Scheduling production strategy and plant utilisation

Plant utilisation

Under/Over utilisation?

Process bottlenecks

- Product transfer
- Cleaning

Multi-purpose vessels

Production schedule
(Campaign basis)

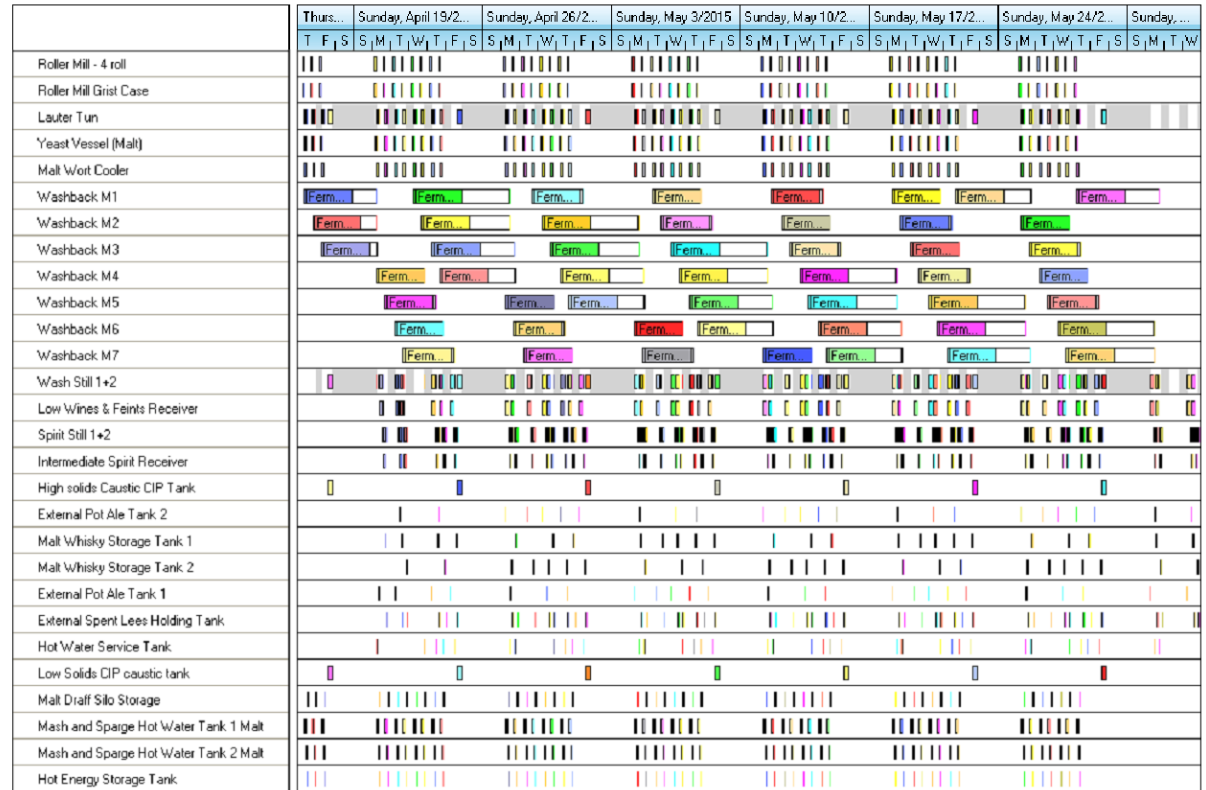


- Excel

Map unit operations

Flex plant operation and campaigns

Identify plant utilisation and potential bottlenecks



Adding/replacing equipment

Replacing / Adding New Equipment

Exceed performance of existing equipment

- benchmark current system
 - Determine turnaround time / speed
 - Set your design Yield
 - How it will be integrated into the existing plant?
 - What services or utilities does the equipment require?
 - maintenance / common spares
 - Process Guarantees?
 - This is a good time to look for some engineers - FEED
-

Getting the team together – useful disciplines

- Project Manager – Overlord, driving things forward to meet the programme - and budget!
 - Chemical Engineer – Understands the fundamentals and overall process
 - Automation Engineer – Defines control and instrumentation
 - Electrical Engineer – Cables and power
 - Mechanical Engineer – Equipment sizing and loads
 - Civils Engineer – Steel in the ground
 - Draughtsman – Engineering drawings
-

Benchmarking

- Document what you do now before you change anything – understanding of your spirit character and where it comes from, gives you insight as to which technologies are suitable for your distillery and their likely impact
 - Needs to cover current process and recipes, raw materials and water quality
 - Detail your processing regime
 - Worth investing in analysis of worts/wash composition, which should include as a minimum: gravity (OG/FG), pH and yeast type & viability – also consider more detailed analysis such as dextrins/triose/maltose/glucose/lactic acid/glycerol/acetic acid. For Lauter worts haze is also important
-

Basis Of Design

Define what you want to achieve

- Plant capability
- Raw material type and amount
- Utilities type and amount
- Product type and amount
- Site location
- See BOD Example

| | |
|------------------------|---|
| Mash Vessel | |
| Number | 1 |
| Diameter | 2.3 m |
| Grain Charge | 765-957 kg, weighted average of 810kg. Additional detail in mass balance. |
| Mash Ratio | (2.1 – 2.9 L/kg) To allow volume for cold quench. |
| Grist Mash in Temp | 65°C |
| Cooking Temp | 74°C |
| Cooking time | 1 hour |
| Cool to Mashing | 1 hour & addition of malt |
| Cooling method | Cold water quench |
| Mash out Temp | 60°C (Optimum temperature for malt). |
| Conversion Time | 1 hour |
| Transfer to Lauter Tun | 24 m3/h (10 minute transfer) – Malt & Irish Whiskey route. |
| OR | |
| Transfer & cooling | 1 hour to cool from 60°C to 18°C whilst transferring to washback (by passing lauter tun) at 50 hL/h. – Grain Whisky & GNS route. |
| Max TAT (Cycle Time) | 5 hour TAT |



Mass Balance

Identify all the inputs and outputs, for example:

Raw materials

Malt / Grain

GNS

Botanicals

Co-products

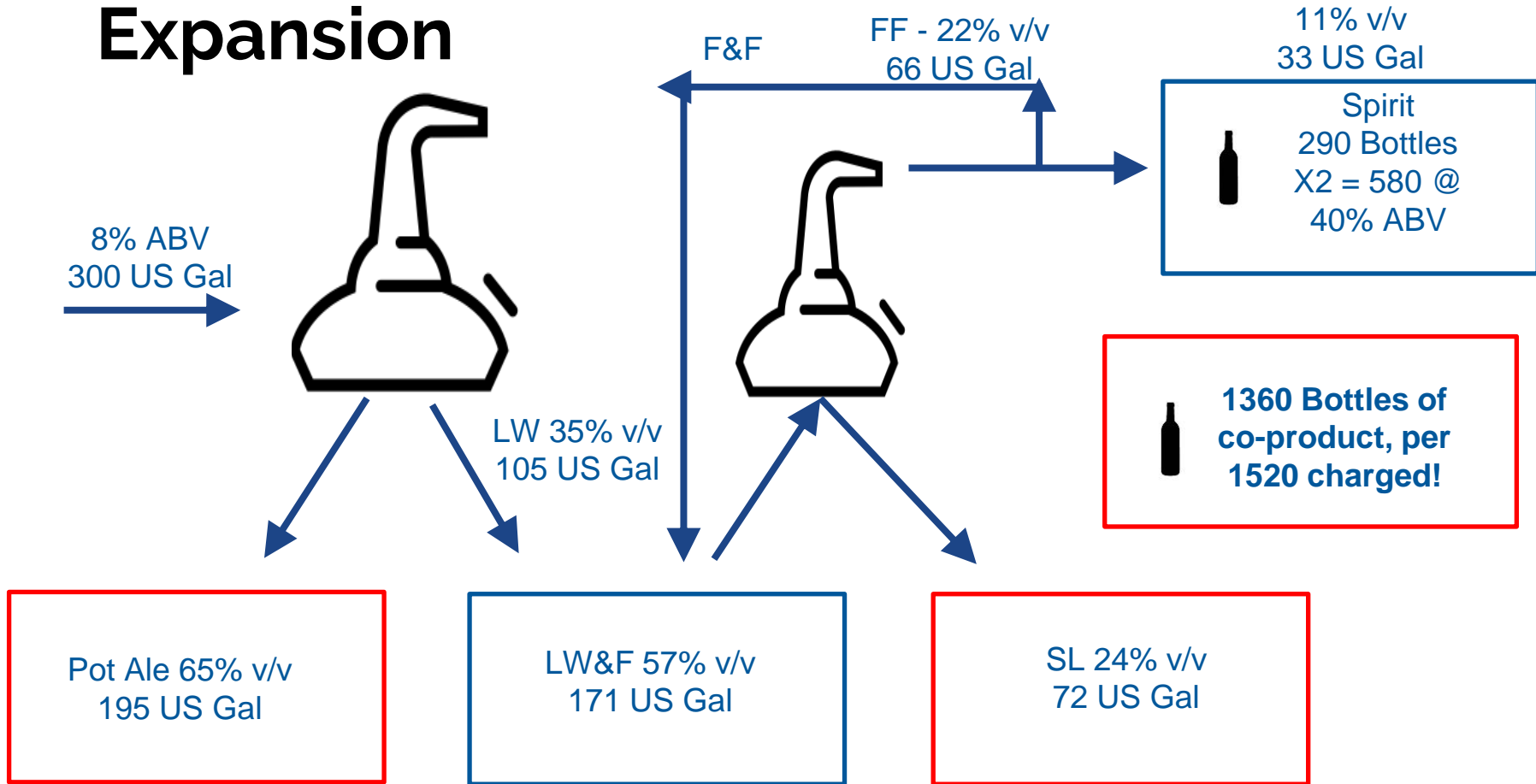
Utilities

Finished product

See Mass Balance Example

**The largest output from a
distillery is not spirit!**

– Mass Balance - Pot Still Expansion



Effluent handling – 267 Us gal to be handled for every 300 US gal charged

Bottle Size – 75 cl

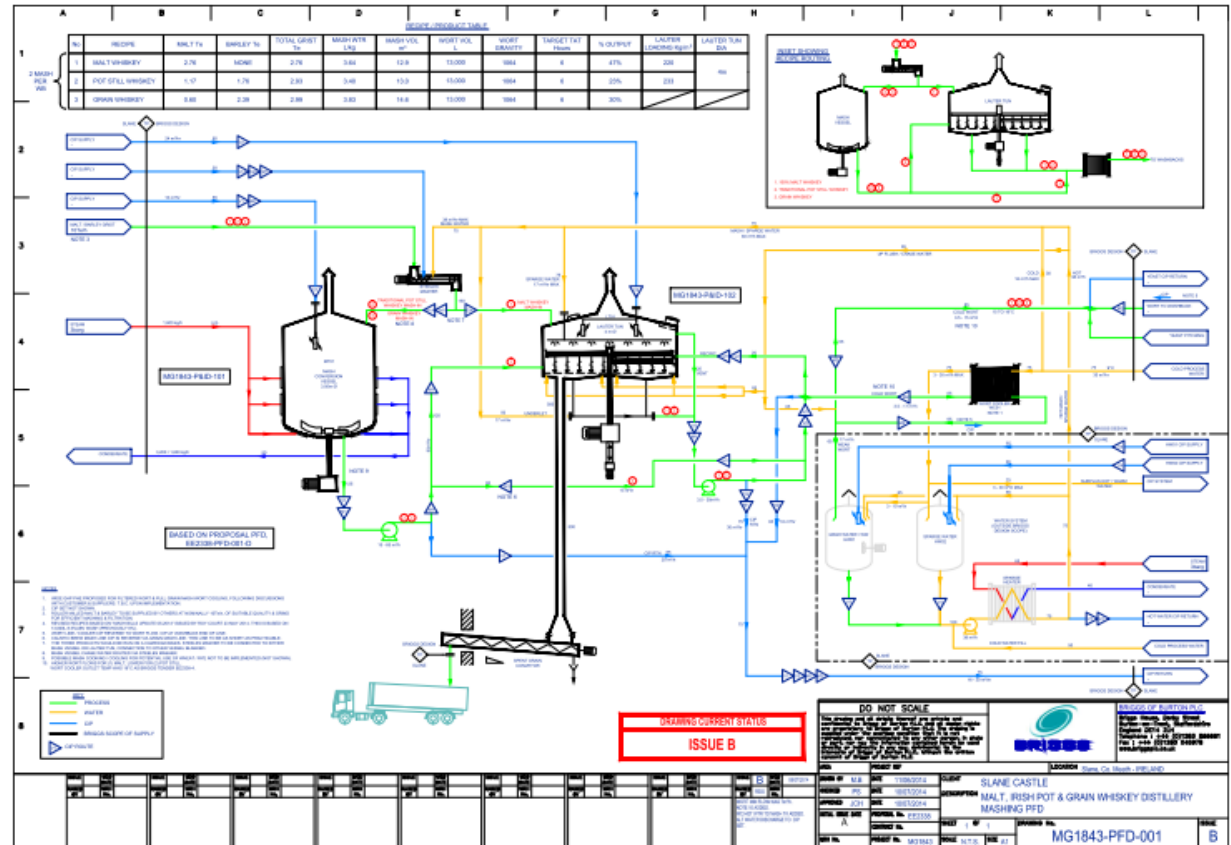
Utilities

Often the site constraint on Max Expansion

- Steam / Boiler (Fuel) – usually > 80% of Total Energy use.
 - Pot stills typically evaporate 33-35% of Charge to recover the alcohol. for 2 stage pot distillation ~ 46.5 MBtu/PG (7.2 kWh/lpa) Thermal heat is required. Can also use 8.3 MBtu /Us gal evaporated as an estimate – it will be a big number!
 - Electricity ~ 20% of energy use
 - Water – for production only 10-20 US gal/PG depending on process. Cooling is often largest user if unrecovered, cooling water can be closed circuit, need not be evaporative cooling tower.
 - Compressed air – instrument air/draff/spent grains
-

Process Flow Diagram (PFD)

- Overall Process Concept
- Main equipment items
- Main Pipework routes
- Cleaning Routes (CIP)
- See PFD example



Process & Instrumentation Diagrams (P&IDs)

Basically, how does it all hang together? – forms basis for 3D model

Diagrammatic representation of the system

Colour coordination by type

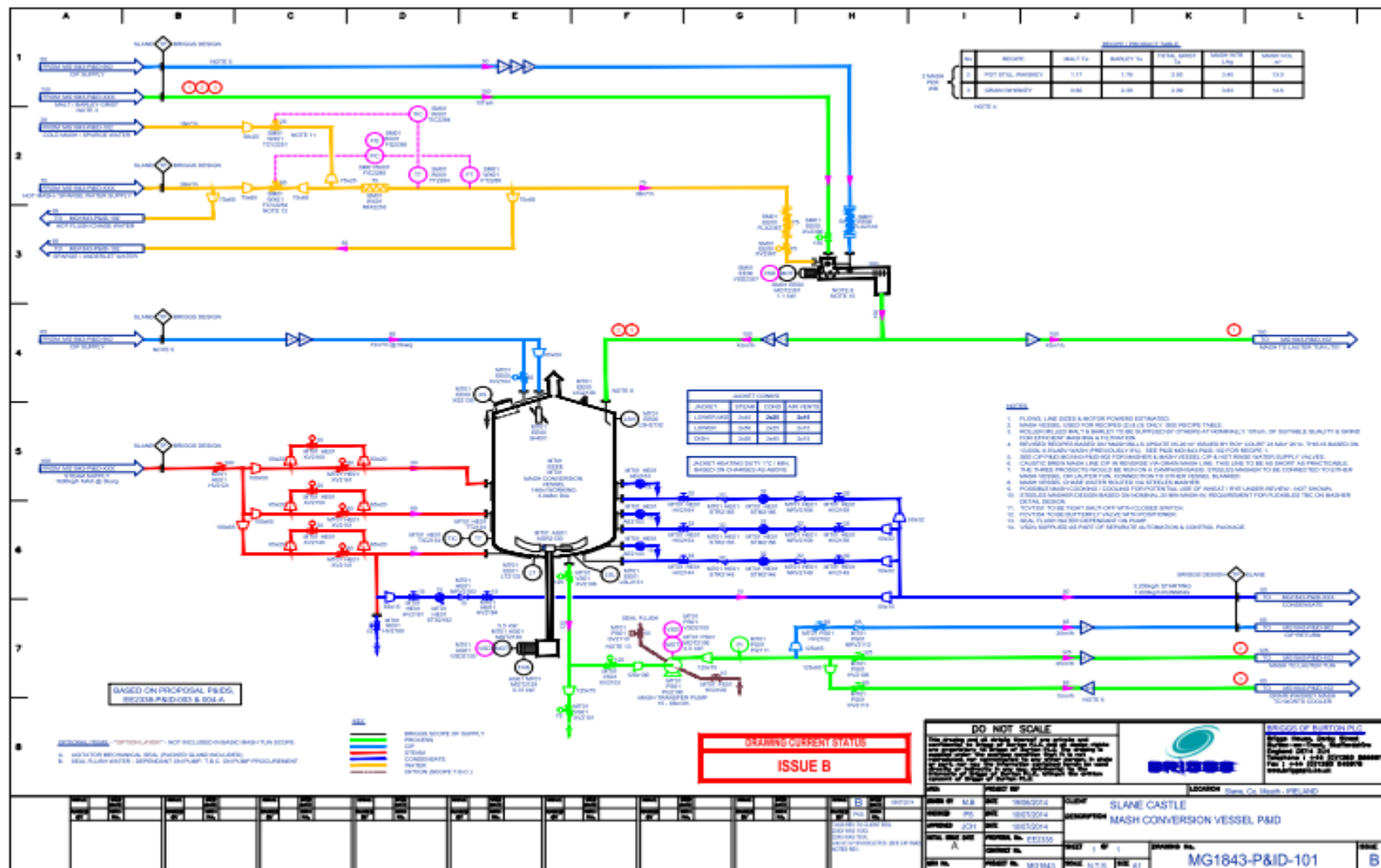
- Process, Steam, CIP, Water

Represent “As built”

Useful for expansion and upgrade

See P&ID Example

— P&ID



Design Review

Iterative, key stages during project

Undertake Risk Assessments & Safety Review

Consider recording a risk assessment – HAZID or HAZOP methodology is also possible

- Design out risk
- Design in safety

People

- Visitors and operators
-

Plant Operation Safety

Typical hazards arise from:

Pressure containing equipment

Hot fluids

Rotating machinery

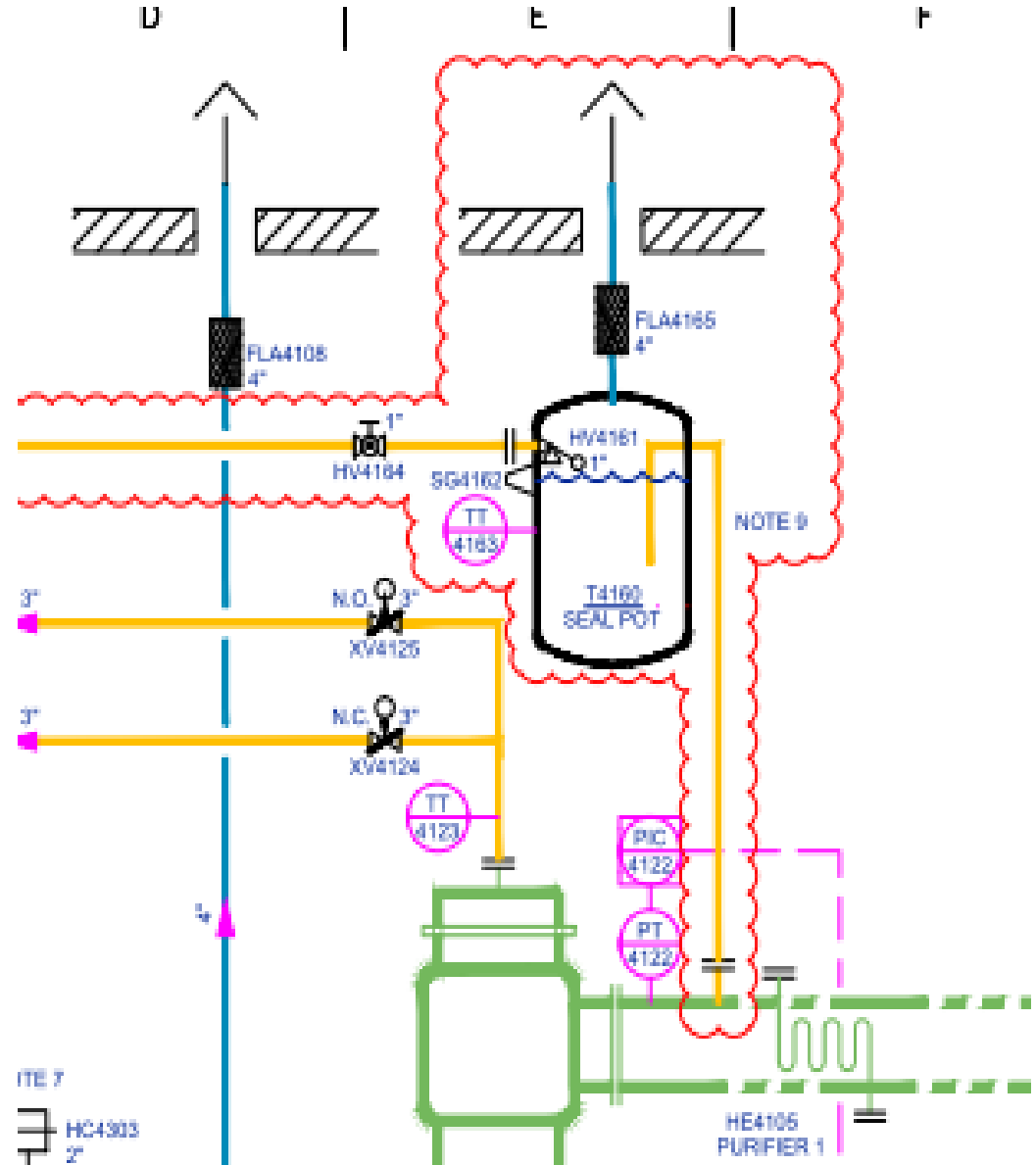
CO₂ Atmospheres (Fermentation)

Dust and Flammable atmospheres

Clean In Place (CIP) Chemicals – Acid & Caustic

Plant Operation Safety

- In case of Still over pressure there must be a relief device with a flame arrester to vent outside of the building. – bubble pot is simplest, accurate sizing is important
- It doesn't replace the requirement for an anti-Vacuum valve
- Overfilling can also cause significant hazards – see later





Example - Bubble Pot and Anti Vac Valves On a Pot Still

Plant layout & 3D modelling



Plant Layout

Go with the flow

Consideration to material in and out

Leverage gravity

Visitor and plant operator experience

Use Computer Aided Design (CAD)



Plant Layout

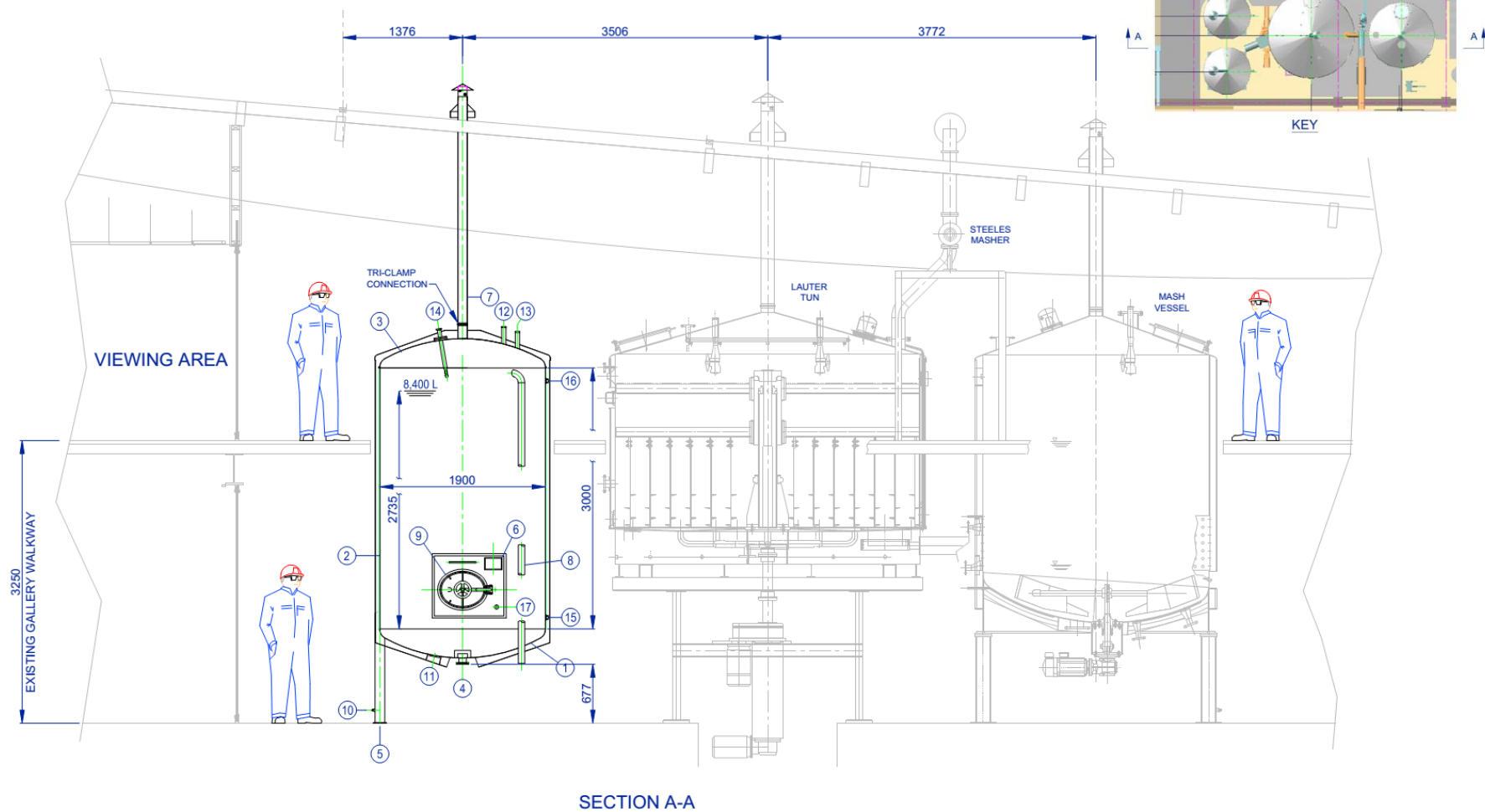
3D plant modelling at the Conceptual stage

- major plant items
- buildings & structures
- pipe bridges only (i.e no detailed piping design at this stage)

Detailed stage

- Add detailed piping

Engineering plans and elevations are taken from the 3D model as required



General Arrangement Drawing

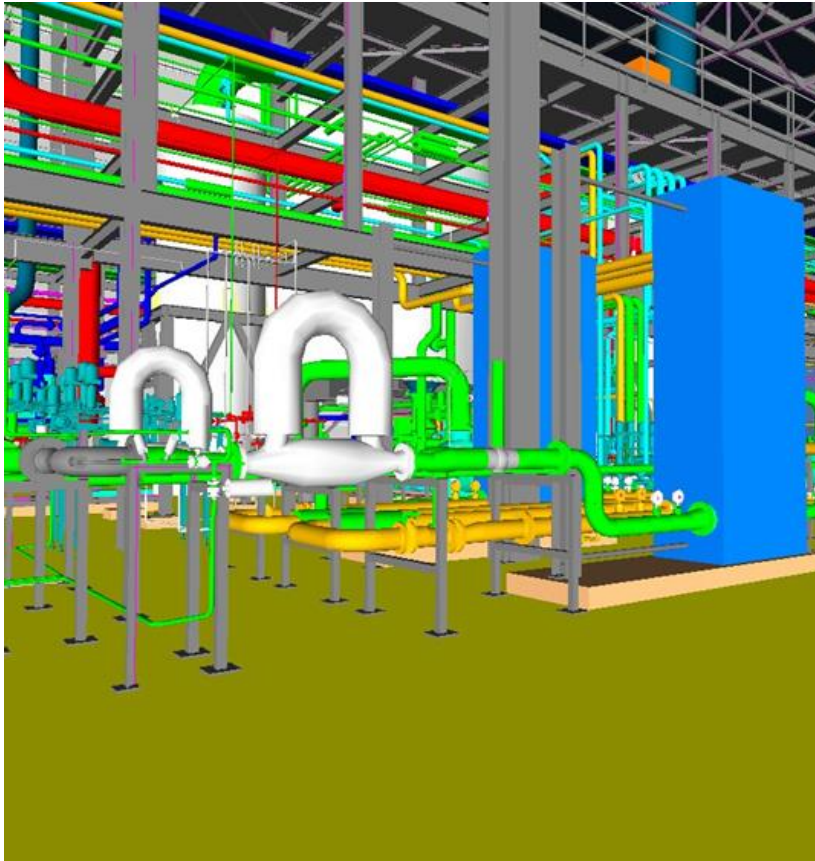
3D Model

Leverage Computer Aided Design (CAD)

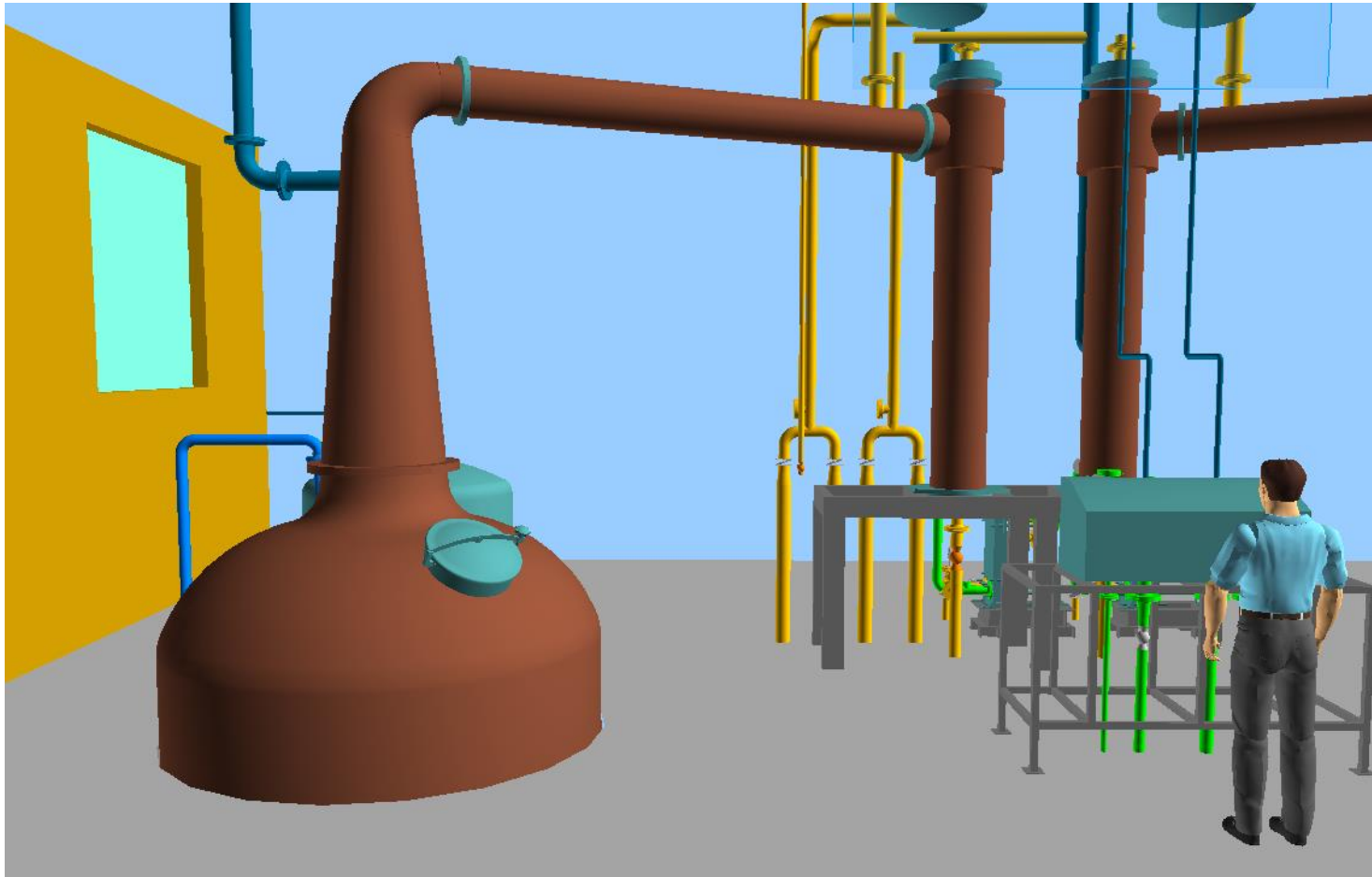
Review plant on a screen

Far easier to make changes during the design stage

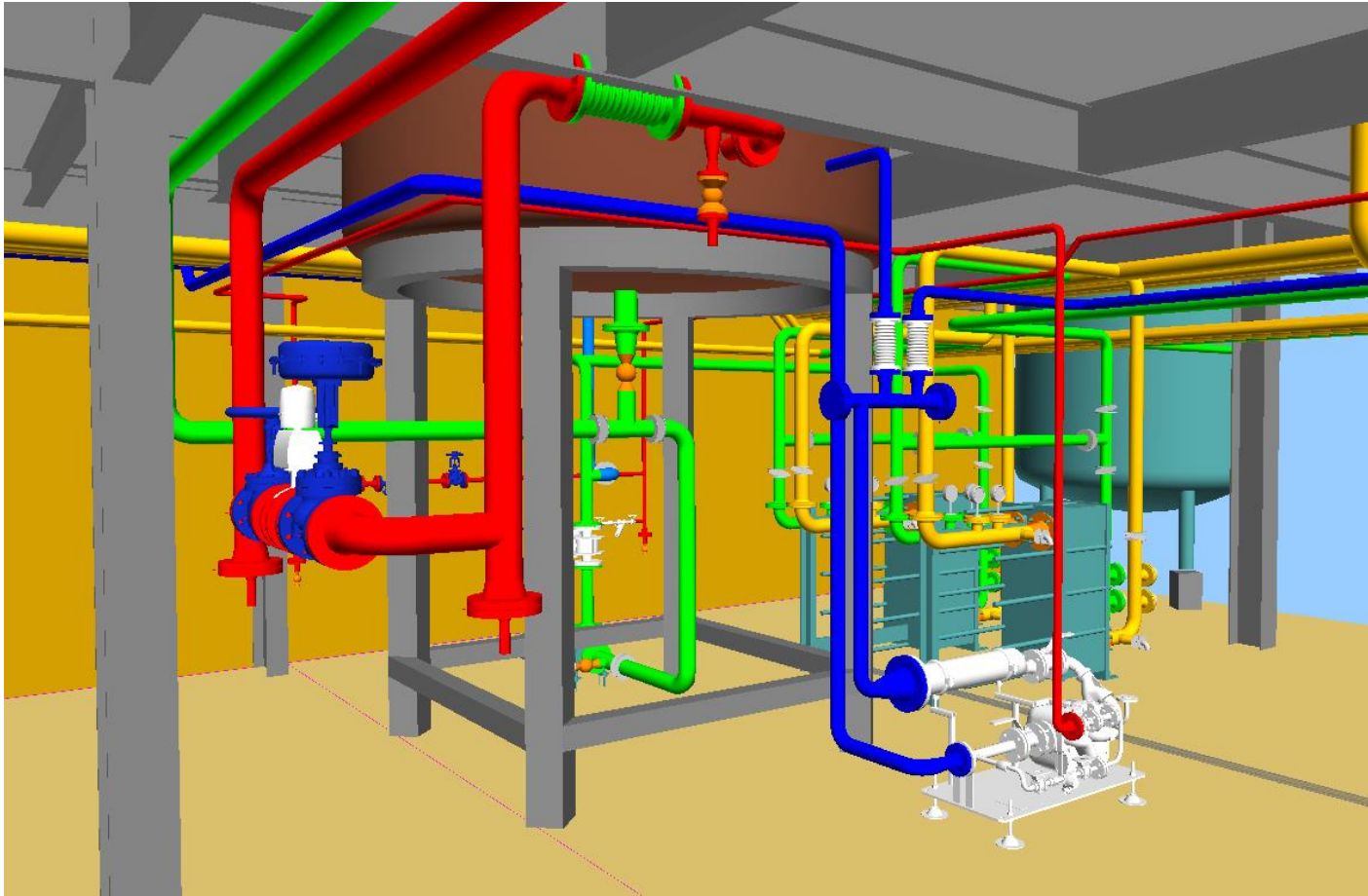
Visualisation of plant useful for stakeholder and operator buy-in



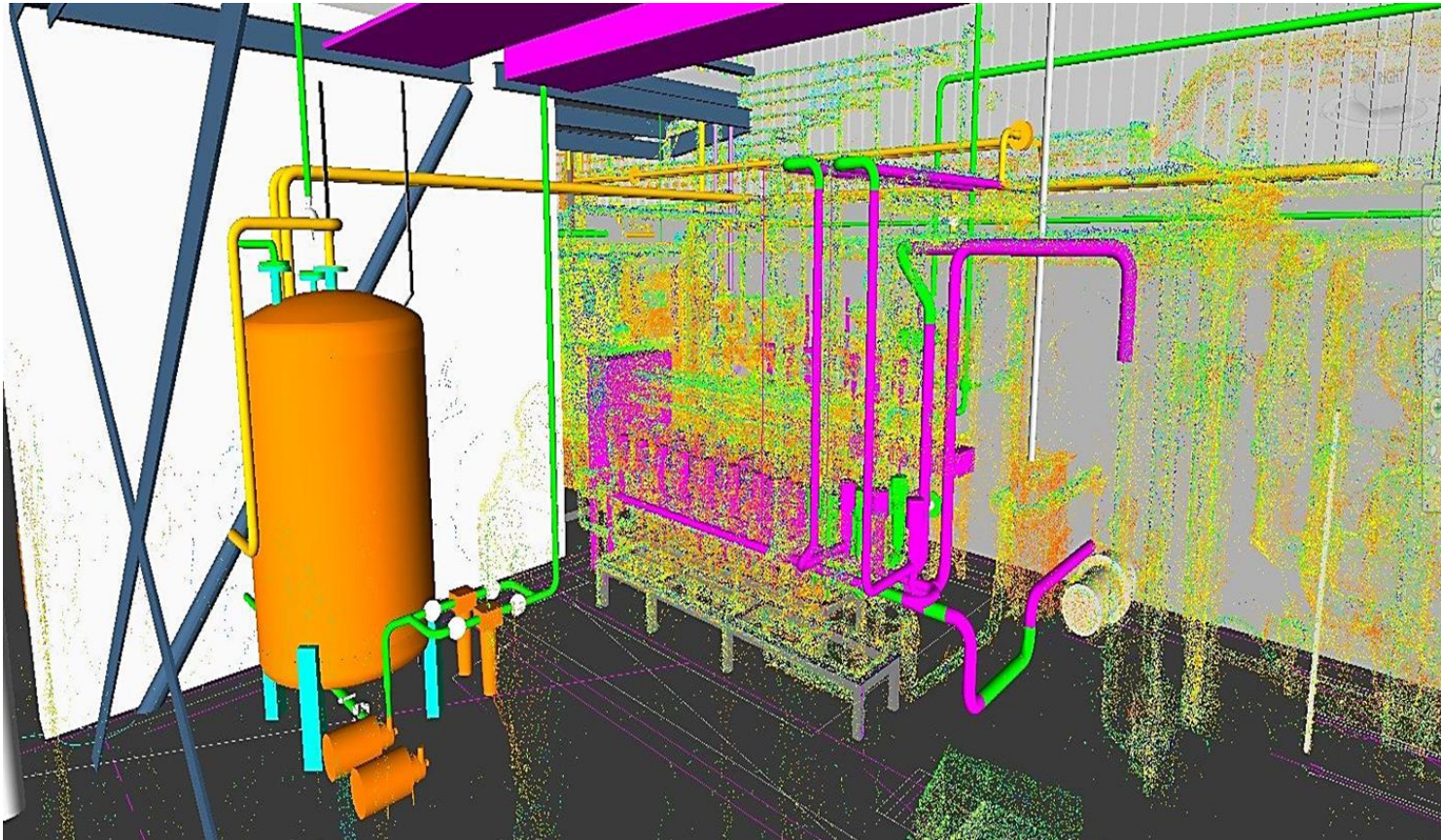
3D Model during design stage (left) and actual from completed project (right)



Process floor with equipment often visitor experience



Plant process floor with pipework and equipment allowing ease of maintenance



Point Cloud + 3D Model



Planning and coordination pipework “break-ins”



Lauter Tun Replacement – adding new equipment creates disruption!

Automation



Automation = antithesis?

Automate mundane and
repetitive tasks = More time to
innovate and refine your craft

“Automation has crushed distilling, but I can see why it’s done: it’s easier, safer and you don’t have to pay a robot.”

“At our place, there are levers and valves to open and close and cuts to be made. Distilling gin is fairly simple in terms of process, and while we could automate it, where’s the craft in that?”

Chris Garden - Sipsmith

“Gin providing the tonic for Sipsmith”, The Manufacturer, July 2013

Automation - Overview

Functionality

Measurement

Recipes

Consistency

Reproducibility

Repetitive tasks

Safety

Alarms

Interlocks

Overpressure relief system

Automation - Equipment

Panel

Push buttons / toggle switches

Control valves

Human Machine Interface

Valves

Pneumatic actuators

Used for difficult to reach locations

Triggered by set points

Instrumentation

- Temperature
 - Pressure
 - Flow rate
 - Density – auto cut possible
-



Flow plate (manual operation) and fully automated valve matrix

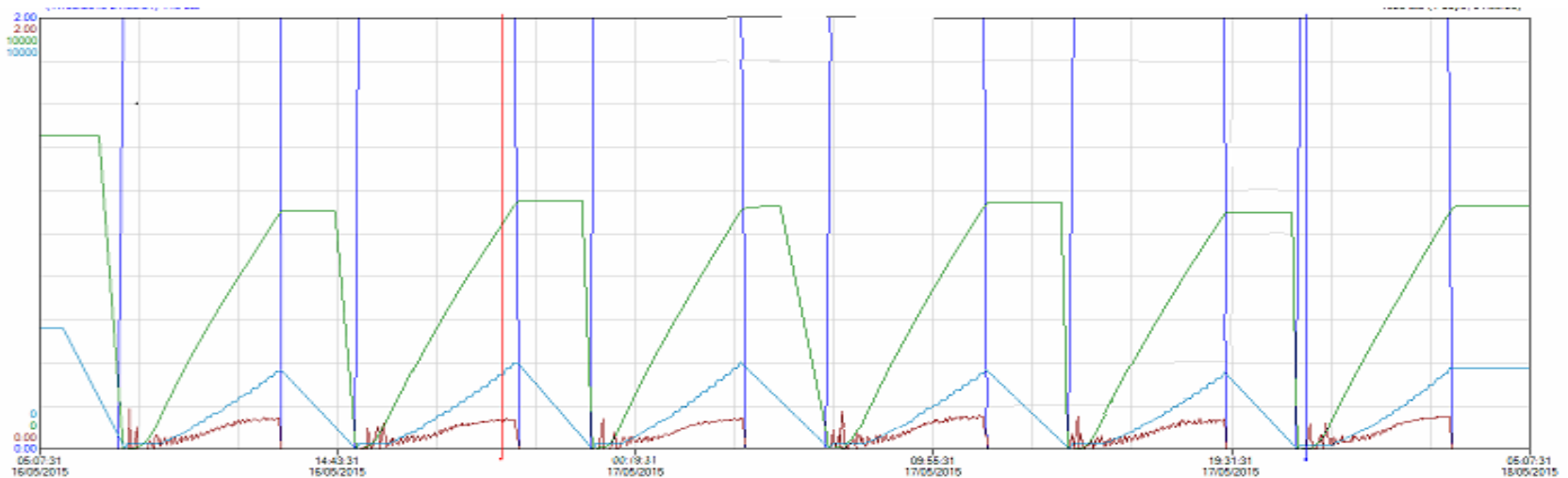
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**You cannot control
or manage, what
you cannot measure**

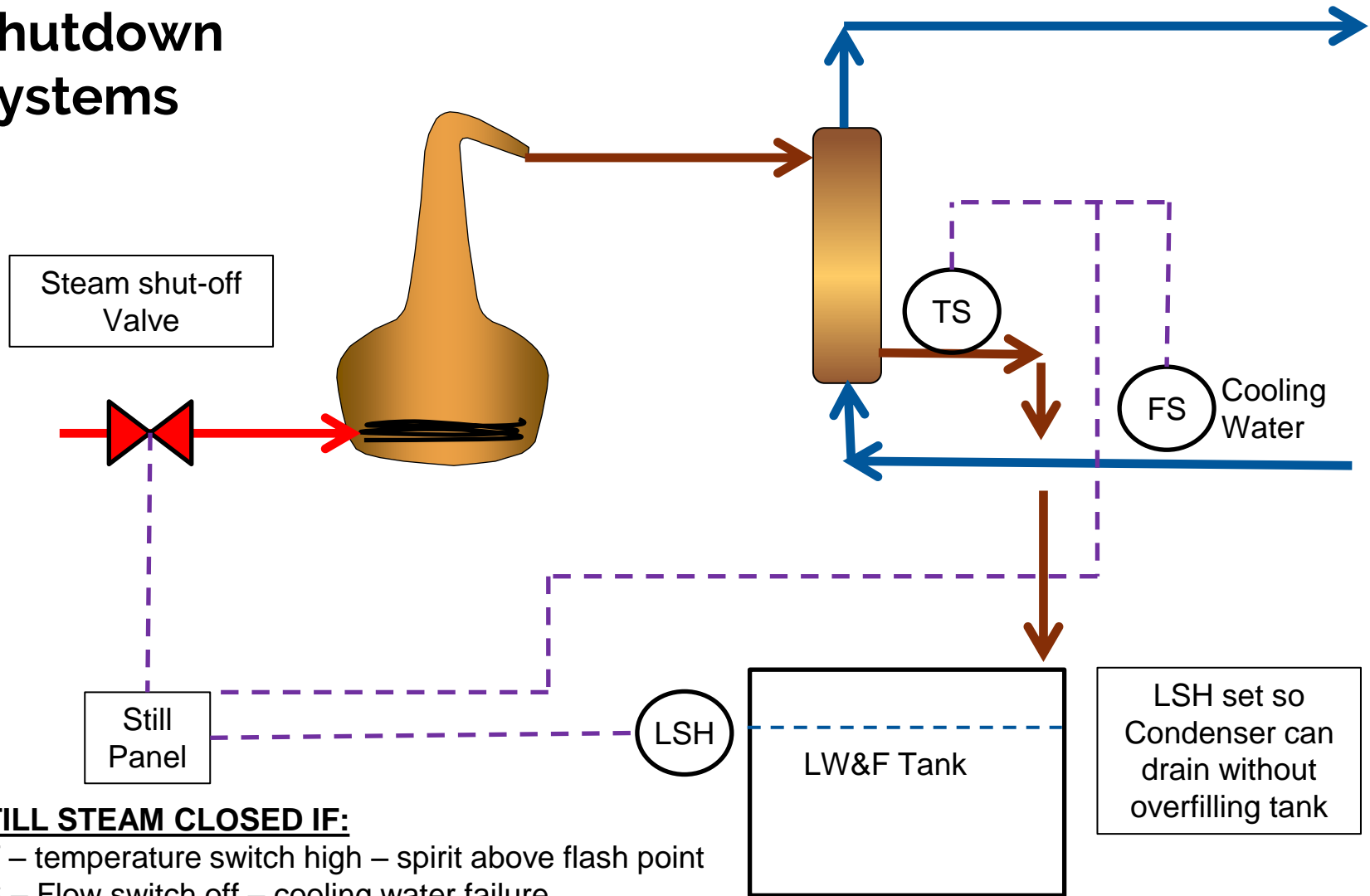
Process consistency

Recipe management

Process control – repeatability, consistent product quality,
whoever operates



Still Safety – Shutdown Systems



STILL STEAM CLOSED IF:

TT – temperature switch high – spirit above flash point

FS – Flow switch off – cooling water failure

LSH – High level switch ON – vessel overflow

Thank You

