### **Evolution of a Mash Tun**

#### Scott Davies (PhD), Mark Philips (CEng), and John Hancock (FEng) Briggs of Burton plc

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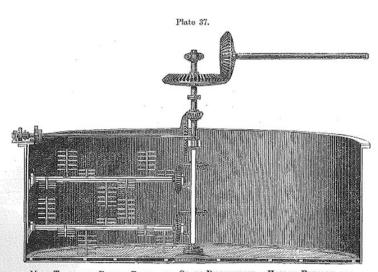
### **Talk Overview**

- Mashing and Lautering processes
- Mash Tun design evolution

#### **Overview of a Distillery Mash Tun's operation**

#### Inputs

- Water
- Malt / Grist
- Electricity
  - Motor / pumps
- Steam
  - Heat
- Physical (Labour)



Mash-Tun, with Double Rakes, for Grain Distilleries. Haslam Foundry and Engineering Co., Ltd., Derby.

#### Outputs

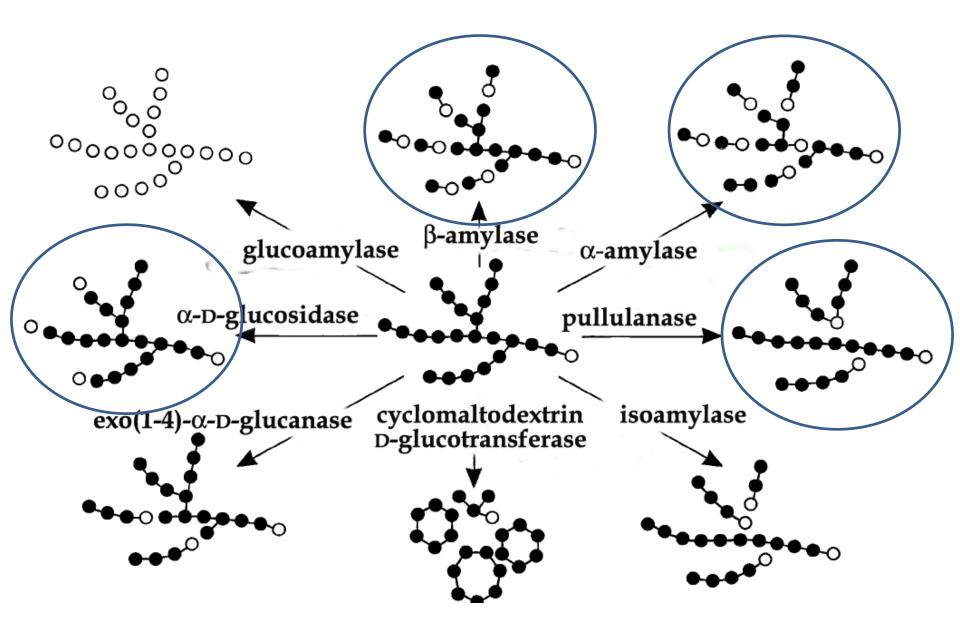
- Wort
- Spent grains / Draff

#### Inefficiencies

- Evaporation
- Soiling

# **Mashing and Mash Separation**

- Mashing
  - Mixing of malt grist with water
  - Breakdown of proteins
  - Starch gelatinisation & liquefaction
  - Conversion of starch into lower molecular weight fermentable sugars
- Mash Separation / Lautering
  - Filtration of Mash
    - Separation of Wort from grain bed
  - Sparging
    - Leaching of remaining extract from grain bed using hot sparge water
  - Separation of Draff from Wort (draff) for disposal
    - By-product



Amylose unbranched

 $\alpha$ -amylase – random >3 length oligomers

**α-glucosidase** – terminal glucose from reducing end

β-amylase – maltose from reducing

Amylopectin branched

Limit dextrinase – hydrolyse 1,6 branches releasing maltose



http://www.chem.qmul.ac.uk/iubmb/enzyme/EC3/2/1/

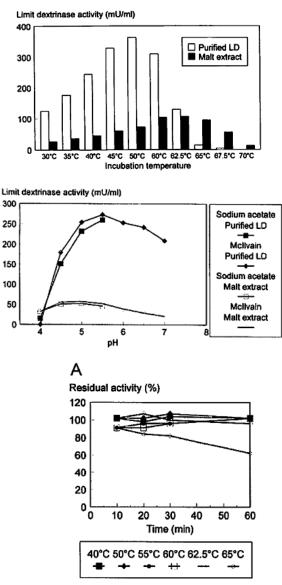
# Limit dextrinase activity

Optimum conditions

- Temperature: 62.5°C
- pH: 5.5

### Drop in activity at T > 65°C and t = 10 min

Stenholm, Katharina, and Silja Home. 'A New Approach to Limit Dextrinase and Its Role in Mashing\*'. *Journal of the Institute of Brewing* 105, no. 4 (1 January 1999): 205–10. doi:10.1002/j.2050-0416.1999.tb00020.x.



### **Mash Conversion**

Lab mill setting

- 2 = Fine (Used in Semi-Lauter Tuns)
- 7 = Coarse

#### 78.06/76.15 = 102.5%

TABLE II. Analyses of Malts Used in RG/FG Fermentability Comparison

Barley Variety	SE 2 dwb %	SE 7 dwb %	2/7 difference %	F(FG) %	FE dwb %
Golden Promise	$78.06 \pm 0.62$	76.15±0.7	1.91±0.62	87.42±0.63	66.57±0.91
Natasha	$80.62 \pm 0.95$	$79.23 \pm 0.65$	$1.39 \pm 0.50$	87.77±0.33	69.54±0.67
Triumph	$79.64 \pm 0.50$	$78.43 \pm 0.55$	$1.21 \pm 0.44$	$87.87 \pm 0.46$	$68.92 \pm 0.57$
All	79.27±1.26	77.7±1.59	$1.57 \pm 0.62$	$87.64 \pm 0.55$	$68.10 \pm 1.58$

Results are mean ± 2SD.

Dolan, T. C. S. 'Scotch Malt Whisky Distillers' Malted Barley Specifications the Concept of Fermentable Extract — Ten Years On'. *Journal of the Institute of Brewing* 97, no. 1 (2 January 1991): 27–31. doi:10.1002/j.2050-0416.1991.tb01049.x.

#### **Practical Obstacles in Mash Tun Benchmarking**

- Distillery and Brewing analytical methods
  - Laboratory based extract recovery yields
  - >100% yield achievable
  - Extraction in last worts using 85 90°C sparge water
  - Only 60°C in EBC method
  - Comparable?
- Heterogeneity of raw materials?
- Extract Yield / Timeframe
- Extract / Fermentable yield?

## **Key Distillery Wort parameters**

- Haze
  - Clear / Cloudy
- Extract
  - Yield / Fermentable sugars
  - SG
- Chemistry
  - Free Amino Nitrogen
  - Lipids
  - Polyphenols
  - рН
- Dextrinase enzyme activity

## **Early Distillery Mash Tun Technology**

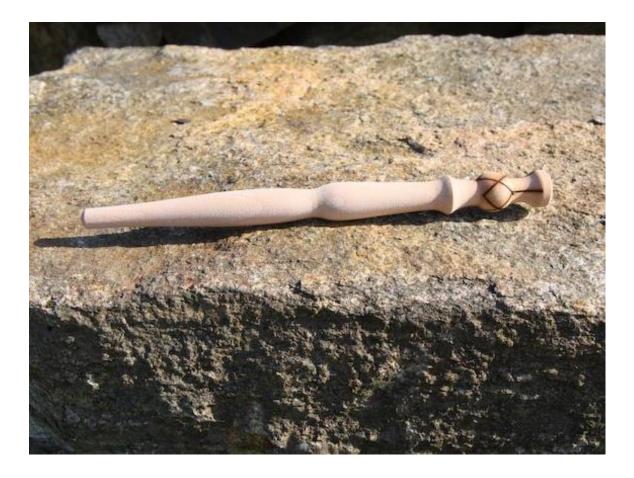
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#### Spurtle?

#### Scots kitchen tool for mixing porridge

### Mash Tun (with Stirrer Gear)





- Roller milled / Steeles mashed @ 4:1 grist ratio
- Plate loading circa 250 to 300 kg/m2
- Cycle time circa 6-8 hours
- Poor Draff out
- Flat bottom / no under plate clean
- Difficult to clean
- Cloudy worts

### **Traditional Mash Tuns**

#### Semi-lauter using fixed knives

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### Semi-Lauter Tun





- Roller milled / Steeles mashed @ 4:1 grist ratio
- Plate loading 250 kg/m2
- Cycle time circa 5-6 hours
- Balanced non-pressure run-off
- Fixed rake height cloudy worts or slower run-off
- Limited rake efficiency / potential bed channelling
- Swinging feet Draff out slow
- Usually flat bottom / poor under plate clean
  - Good above plate clean

## Lateral Technology Transfer

# What can Distillers borrow from Brewers?

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# **Technology Selection Considerations**

#### Process

- Recipe Variation
  - Grist Charge
  - Mash / Sparge Ratio
- Wort Clarity
  - Cloudy / Clear
- Yield
  - Washback Conversion
  - Weak Worts
- Spirit Character
  - Spirit Type
  - Mill Type / Compression

#### Physical

- Real Estate
  - Equipment Footprint
  - Separate Conversion Vessel for Mash Filter
- Thermal Shock
  - High Temperature Sparging
  - Mash Filter Membrane
     Temperature Limitations

### **Mash Separation Technologies**

#### **Lauter Tun**



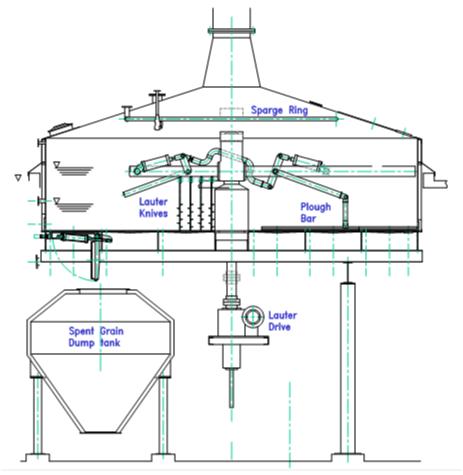
#### **Mash Filter**



# **Technology Comparison**

	Mash Tun (Full Lauter)	Mash Filter
Throughput	Mod. – High 3.0-5.0h TAT	High 2.0h TAT
Extract Efficiency	High 101 to 102%	High Max 103%
Flexibility	Good 40 to 100%	Poor 80 to 110%
CIP	ОК	Inefficient 4 to 8 hrs
Complexity	Complex	Complex
Cost	Moderate	High
Spirit Yield	416 L/Te	Comparable

### Full Lauter – Development Technology Transfer from Brewery Lauter Tuns



Low profile valley bottom Auto programmed lautering vs DP Enhanced lift Knives – extract & cycle time Plough Draff discharge

Draff dump tank

Electro-mechanical fully variable drive

- Rotation – Lauter & discharge

- Raise / lower

Large diameter - low extract loss Draff valves

Maximise Wort collection time

Continuous profiled sparging

# **Distillery Full Lauter Tun – Latest**



- 6 Roll milled / Steeles mashed @
   3.8:1 grist ratio
- Plate loading 160 to 175 kg/m2
- Cycle time 3 to 4 hours
- Controlled pumped run-off
- Valley bottom / effective under plate clean
- Good over plate clean
- Automated lautering vs volume & DP
- Clear wort capability without time or extract penalty
- Rapid Draff out

#### Full Lauter – Distillery Mash Tun Development



- VSD Steeles Masher
  - enhanced wort clarity
- Distillery knives flight pitching
- Automated distillery run-off profile
  - Wort to Washback
  - Weak Worts
- Integrated Volume & DP lautering
- Distillery continuous sparge profile
  - Multi-zone underplate flushing

# **Mash Tun Flexibility**

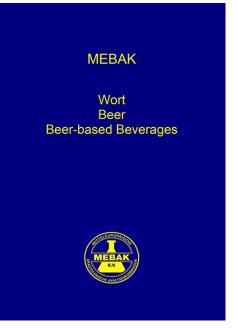
- Traditional Distillery Mash Tun
  - Limited mechanical variation
  - Fixed knives and batch size
- Modern Briggs Distillery Mash Tun
  - Full-Lauter
  - Responds to filter bed structure and wort run off
  - Automatically performs deep rake when run off rate stopped
  - Can be tuned to produce Cloudy or Clear Wort dependent on the Distillers requirements

# **Malted Barley**

Flexibility in a Lauter Tun

- Access to new varieties / lower cost malts?
- Access to low Diastatic power malt using more extensive milling
- Reduce particle size to improve starch accessibility
- Different specifications

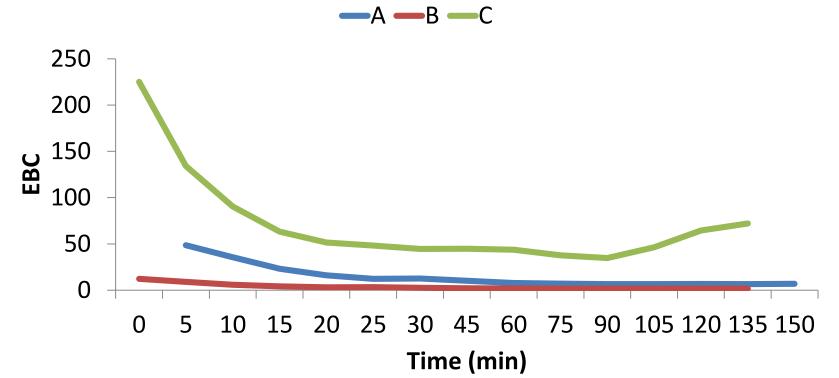
# **Wort Clarity**



#### **Clear Worts capability without Cycle Time or Extract penalty**

- <a></a>
   <a></a>
- <a></a>
   <a></a>
- <a href="#"><u><40 EBC average clarity for WW</u> waters</a>
- *Ref MEBAK <40 EBC for more than 60% of run-off time*

#### **Mashing Trial Results**



Trial	Details
A	Raking regime for normal production Rake height determined by DP
В	Raking regime more aggressive Normal production (lower heights used)
С	Raking regime – rake height set at 100mm for bulk of run

# Conclusions

- Rake operation influences bed filterability
- The requirement for clear or cloudy wort is specific to the distillery
- Full Lauter mechanism in a Distillery Mash Tun provides the capacity to the vary extent of wort clarity
- Future trials to be performed

#### Acknowledgements

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