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Objective/ Background:

To design a barley malting system for Sugar Creek Malting Company for less than \$10,000. This design allows for a more uniform high quality roasted product while decreasing the cost from a traditional drum roaster.

Table 1: Stakeholder Requests and Final Deliverables

Constraint	Stakeholder Request	Deliverables
Temperature	200 F - 600 F	70 F – 392 F
Throughput	12 – 15 bushels	Lab scale (0.01 bushels)
Cost	< \$10,000	\$10,170
Equipment	Drum roaster and cooling tray	Conversion oven, fluidized bed for roasting, fluidized bed for cooling

Currently, the only competitor for such a design is a coffee company. If this design were to fail, the Sugar Creek Malting Company could purchase a drum roaster and cooling tray at a higher cost.

Global and Societal Impact:

- Organic Waste/Year: 5,394 kg
- Emissions/Year: 16,624 kg
- Total Waste/Year: 22,018 kg
- Filtered out materials can be composted
- Scrubber on air vented to atmosphere
- Test water for CWA standards before releasing it to streams
- Use heat exchangers to cut down on energy consumption
- Creates jobs for students
- Never been used in the malt industry before

Final Design:

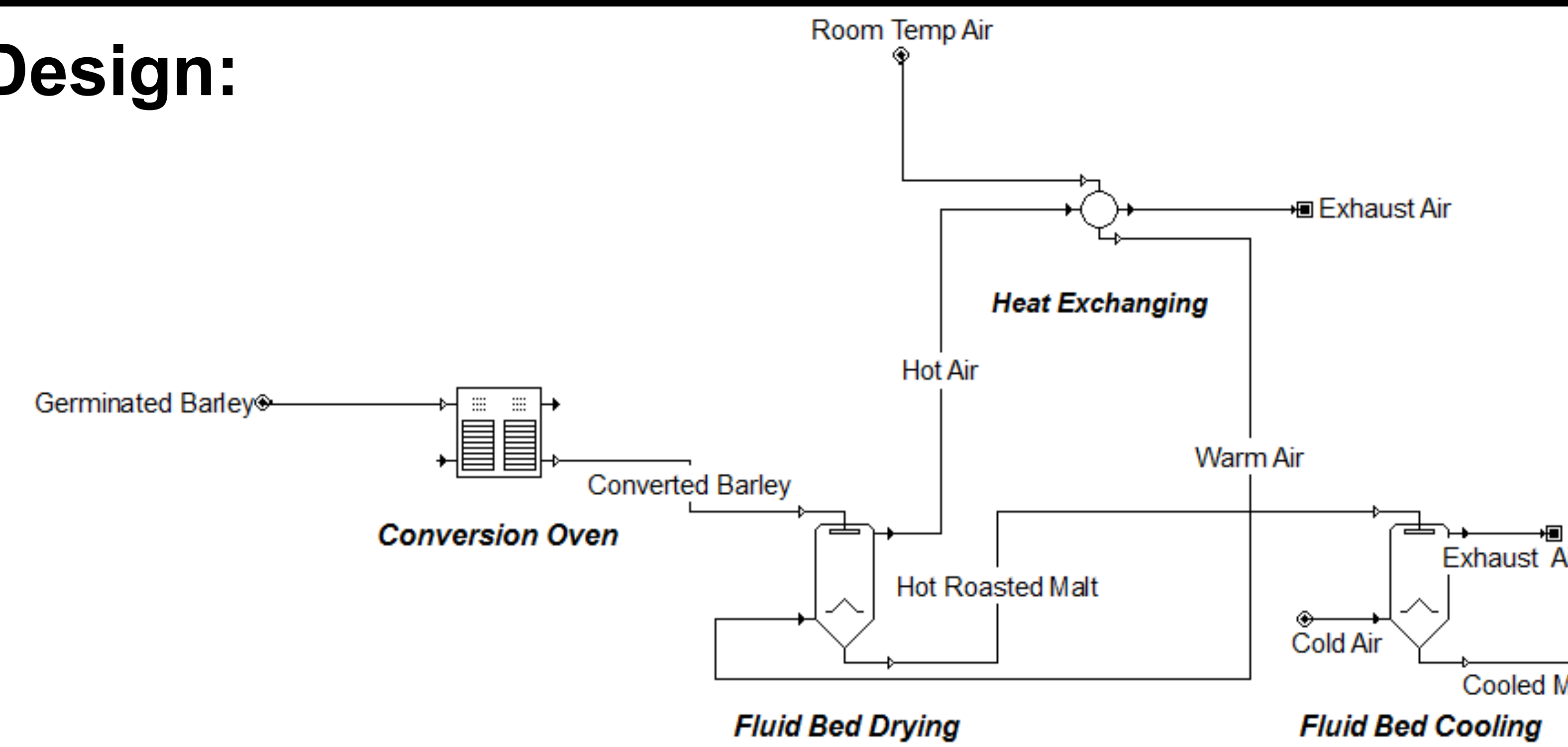


Figure 1: Final Flow Diagram

Table 2: Mass Balances and Moisture Content from Roasting

	Pre-Conversion	Post-Conversion/Pre-Roasting	Post-Roasting
Mass (g)	400.1	392.9	225.8
Moisture Content (%)	0.4646	0.4612	0.0567



Figure 2: Barley Roasting in Bed



Figure 3: Fluidized Bed System



Figure 4: Pre v Post Roasting

Economic Analysis:

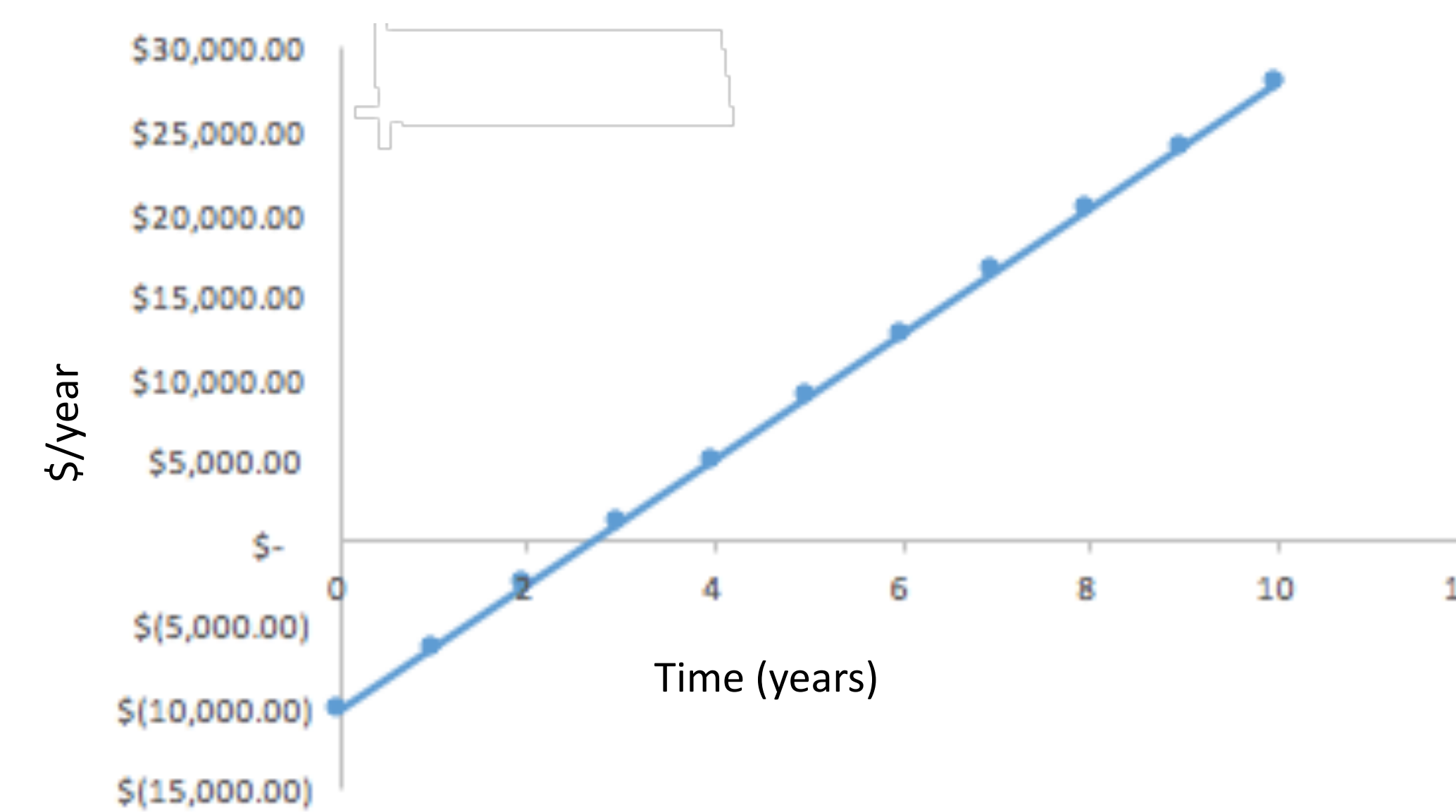


Figure 5: Breakeven Point

- Price of roasted malt: \$4.25/lb
- Annual insurance: \$1,200
- Annual rent: \$12,000
- Wages: \$50,000
- Estimated sales: 30,000 units/yr
- Production cost: \$1.01/lb
- Breakeven point: 2.68 years

Design Process:

Table 3: Morphological Analysis of Alternatives

Function	Morphological Analysis					
	Concept 1	Concept 2	Concept 3	Concept 4	Concept 5	Concept 6
Type of Fluidized Bed	Batch	Well-Mixed, Continuous	Plug-Flow	Multistage/Multi-process	Spouted Bed	Agitated
Type of Barley Used	Pearl barley	Rolls barley	Hulled barley	Scotch barley	Barley grits	Barley flakes
Cooling	Fluidized Bed	Open Air Tray	Refrigeration	Vacuum		
Heat Source	Natural Gas	Electric	Steam	Propane	Solar	Geothermal
Type of Heat Exchanger	Shell & Tube	Spiral Plate	Plate and Frame	Plate fin	Rotary	Double Pipe

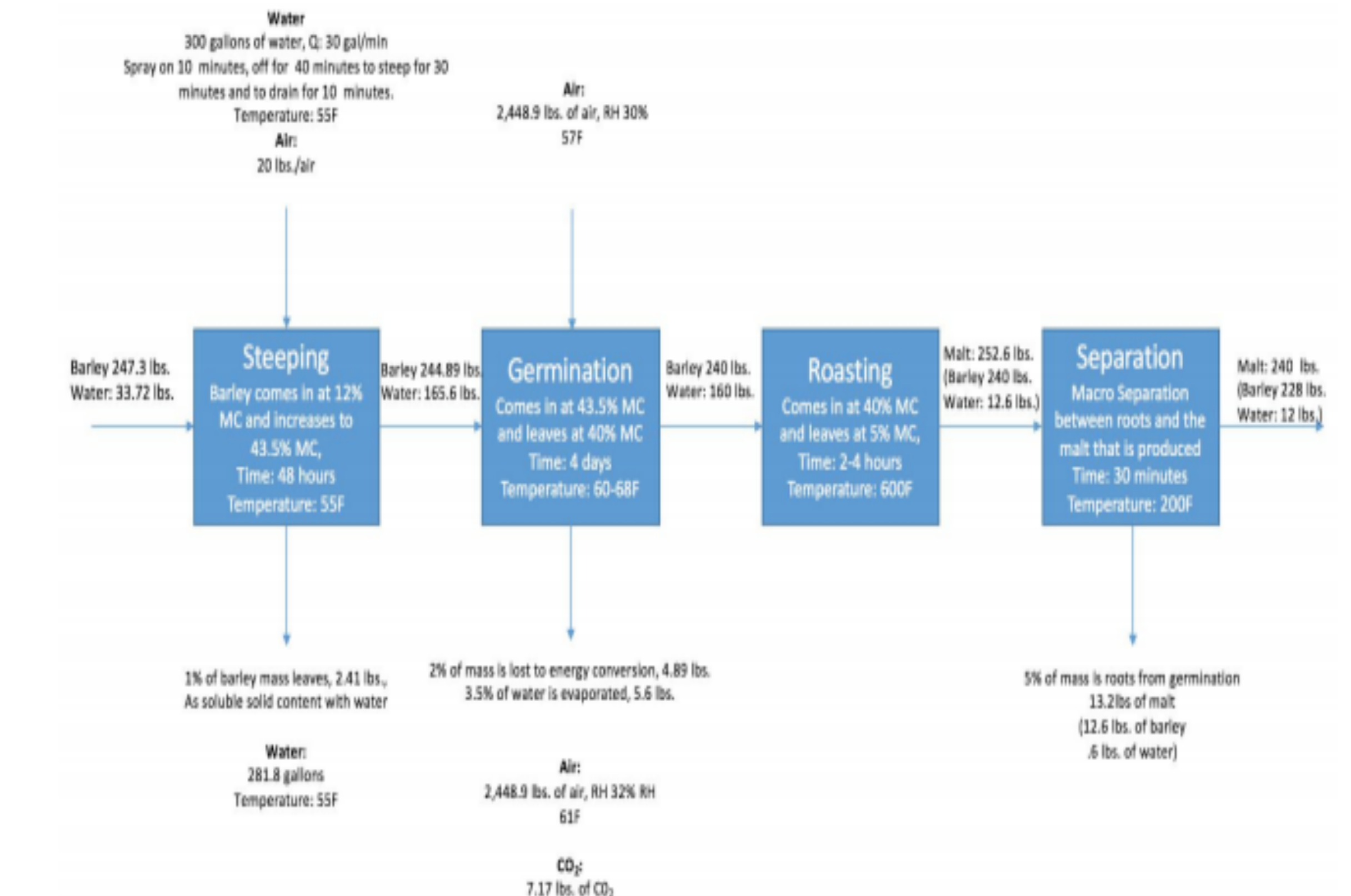


Figure 6: First Iteration of Design

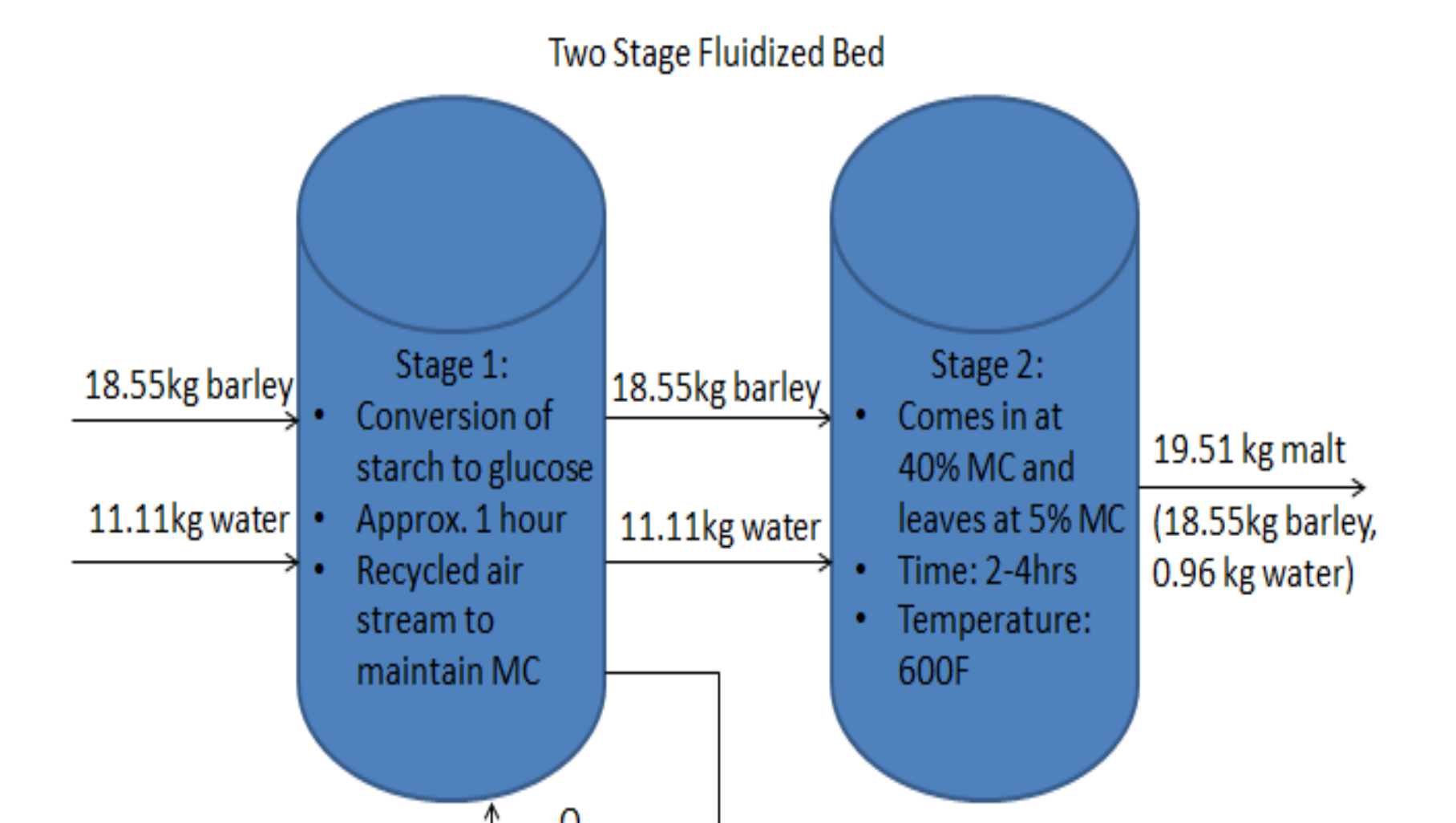


Figure 7: Second Iteration of Design

Recommendations:

- Scale up of process to batch size of 15 bushels
- Smaller diameter pipes in fluidized bed to prevent the build up of water
- Test with different kinds of barley
- Try to achieve different kinds of malt

