

To Fear or Not: Wine and Beer

Winery and Brewery Wastewater Production and Management

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Winery and Brewery Wastewater

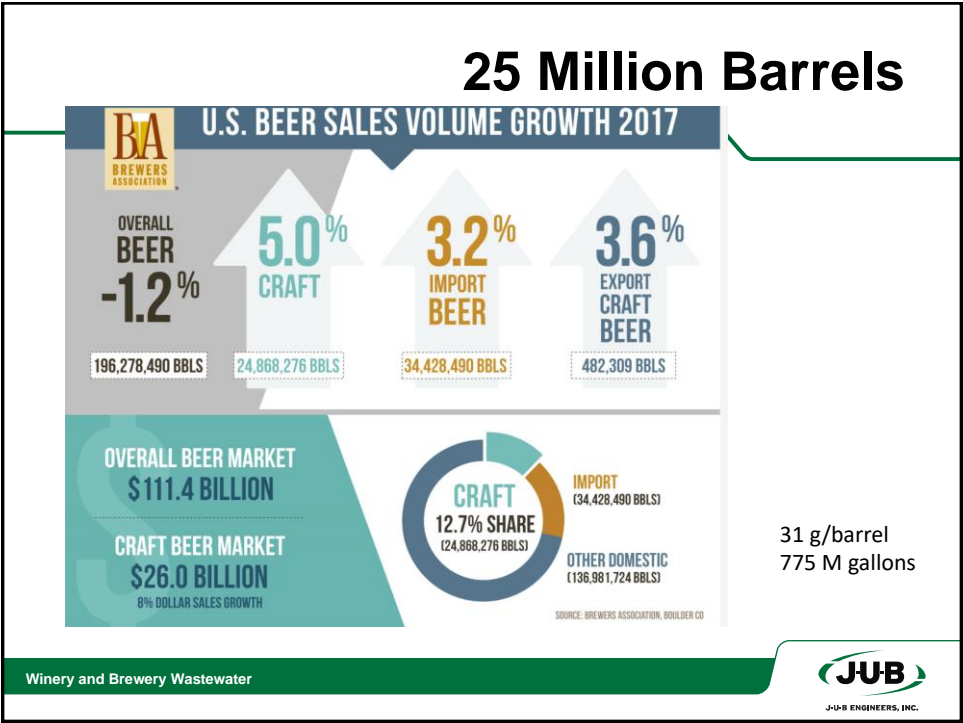
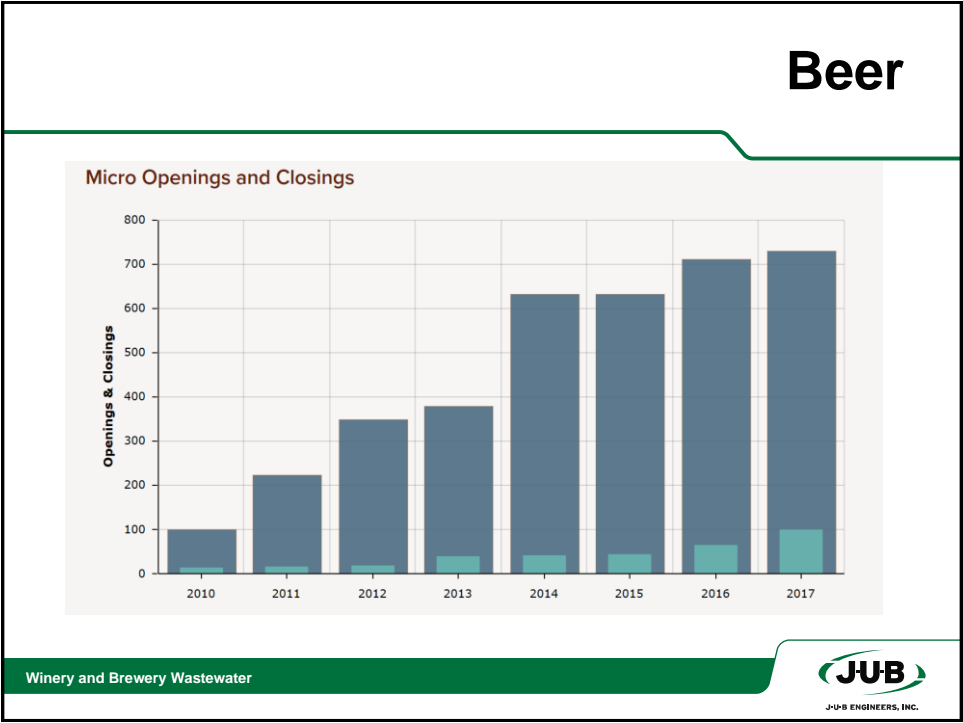


Outline

- Beer
- Wine
- Discharge Flows and Loads
- Treatment/Disposal – On-site
- Treatment/Disposal – Discharge to Municipality
- Impacts
- Mitigation Strategies

Winery and Brewery Wastewater





Malting

- Seep, Dry, Seep, Dry
- Small Root will Grow
- Germinate Barely next
- Barely in cool moist place
- Internal leaflet grow
- Dry, clean – you have pale malted Barley
- Roast as desired

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Making Beer

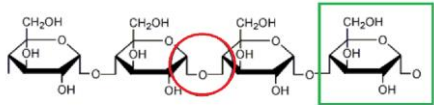
- Growing Barley
- Malting
- Roasting
- Mashing
- Fermenting
- Bottle / Keg

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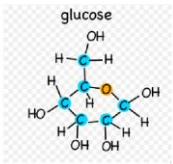


Why Malt

- The Enzyme Amylase
- Biomolecule -Catalyze Biochemcial Reactions
- Starch into Fermentable Sugar



Amylase



<http://montessorimuddle.org>

Winery and Brewery Wastewater



Roast

BRIESS
MALT & HOP ENGINEERS, INC.
48th Annual Brew 2018

From barley to beer The color + flavor of specialty malts

Kilned Base Malts
Sweet, delicate mild to mild malty

High Temp Kilned Malts
Lightly malty to intensely malty biscuity

Roasted Caramel Malts
Sweet, mild to intense caramel, toffee, burnt sugar

Specially Processed Malts
Biscuity, toasty, nutty, woody, rainy, prunes

Dark Roasted Malts
Rich roasted coffee, cocoa

Roasted Barley
Made from raw barley
Coffee, intense bitter, dry

<http://blog.brewingwithbriess.com/a-colorful-look-at-the-journey-of-barley-to-beer/>

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Mashing

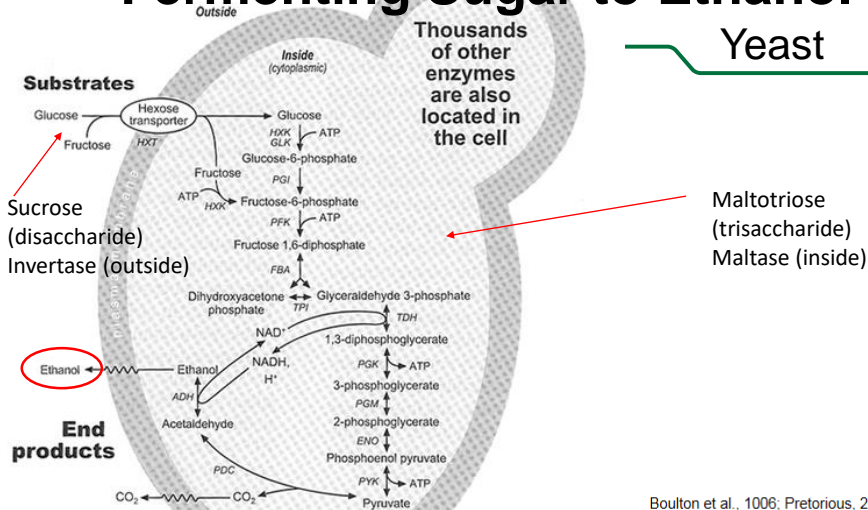
- Use that wonderful Amylase
- Amylase is an Enzyme
 - protein string bent and shaped into a specific 3D shape, catalyze a reaction
- Convert all that Grain Starch into Sugars
- Active at specific temperatures
- Low, not active
- High, denature

Boulton et al., 1006; Pretorius, 2000;

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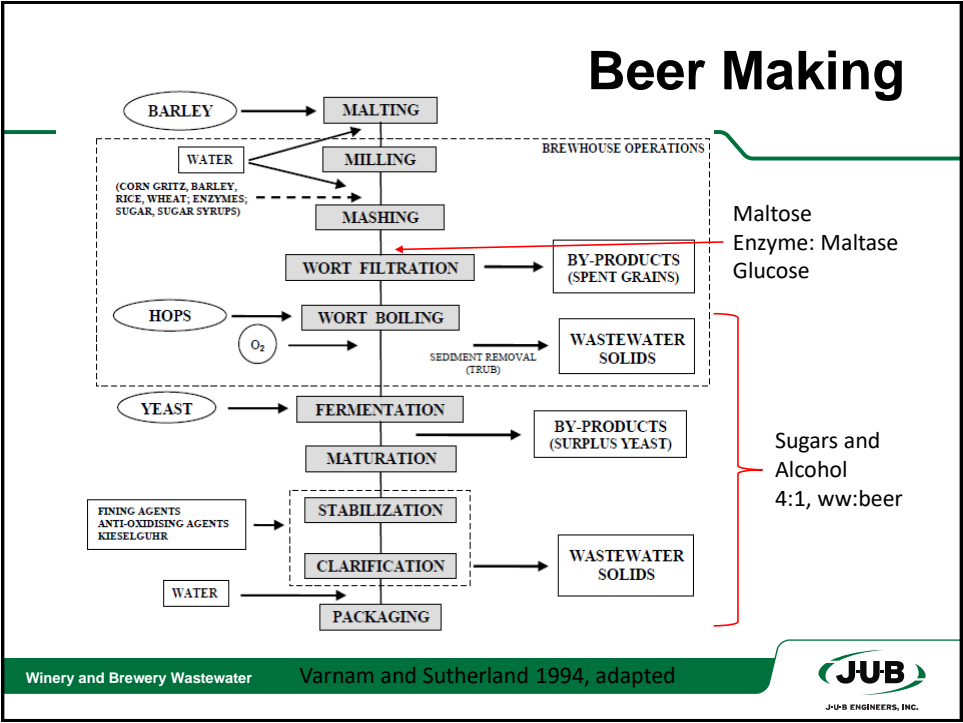
Fermenting Sugar to Ethanol



Boulton et al., 1006; Pretorius, 2000;

Winery and Brewery wastewater





Making Beer Summary

- Growing Barley, off-site by farmer
- Malting, Enzyme Amylase
- Roasting, Flavor
- Mashing, Starch to Sugar
- Fermenting, Sugar to Alcohol
- Bottle / Keg

Beer Wastewater

- 1 gallon of Beer (3-5) gallons of WW
- BOD
 - 1,500 mg/l, Low
 - 4,500 mg/l, average (large SD)
 - 35,000 mg/l, Dump bad batch (3.5%)
 - 55,000 mg/l, Imperial (9%)
- Anytime, Year round
- Grains can't do down the drain

Winery and Brewery Wastewater



Beer, Smallish

- 3 Barrel Brew House
- 375 gallons of ww
 - 1.65 EDUs – hydraulic load
- BOD = 4,500 mg/l
 - 14 lb of BOD (~1 hp of air)
 - 24 EDUs – organic load
- Grains don't go down the drain!

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EDU at \$50/month

- 1.65 EDUs – hydraulic load
 - \$82 / month
 - \$0.11 per pint
- 24 EDUs – organic load
 - \$1,220 / month
 - \$1.64 per pint
- The day discharged, not the next? 80 pounds of biomass

Winery and Brewery Wastewater



Beer, Larger

- 10,000 Barrels per year
- 21 EDUs - hydraulic
- 310 EDUs – organic
- 4 to 7 days per week

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Fear Beer

- To Fear ? (Not Fear but address)
 - Relative flow and load
 - 10,000 barrel/yr, 310 EDUs – YES
 - 3 barrel batch, 24 EDUs (day of) - Maybe
 - Existing capacity and ability
 - Growth, domestic and beer
- What to charge

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Addressing Flow and Load

- Pre-treatment
 - pH adjustment
 - Flow equalize, over days, over hours
 - Source separation
 - High strength – manage separately
 - Low strength – to sewer with surcharge fee?
- Actual treatment – get to later

Winery and Brewery Wastewater



Wine





Winery and Brewery Wastewater




Wine

- Wine Grape
 - Smaller than table grapes
 - Seeds
 - More sugar
 - More juice
 - Thicker skins



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Grape Harvest

- Harvest, what comes into the winery
 - Grapes
 - Stems
 - Seeds
 - Pulp
 - Skins
 - Fresh Water

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Grapes

- What Winery Keeps
 - Grapes Converted to Juice converted to wine
 - Must (Fresh Juice with skins, seeds, stems)
 - Pomace = Solids
 - Stems
 - Seeds
 - Pulp
 - Skins

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Grapes

- What Leaves the Winery
 - Wine
 - Lees (yeast cells, skins, other particles)
 - Wastewater

Winery and Brewery Wastewater

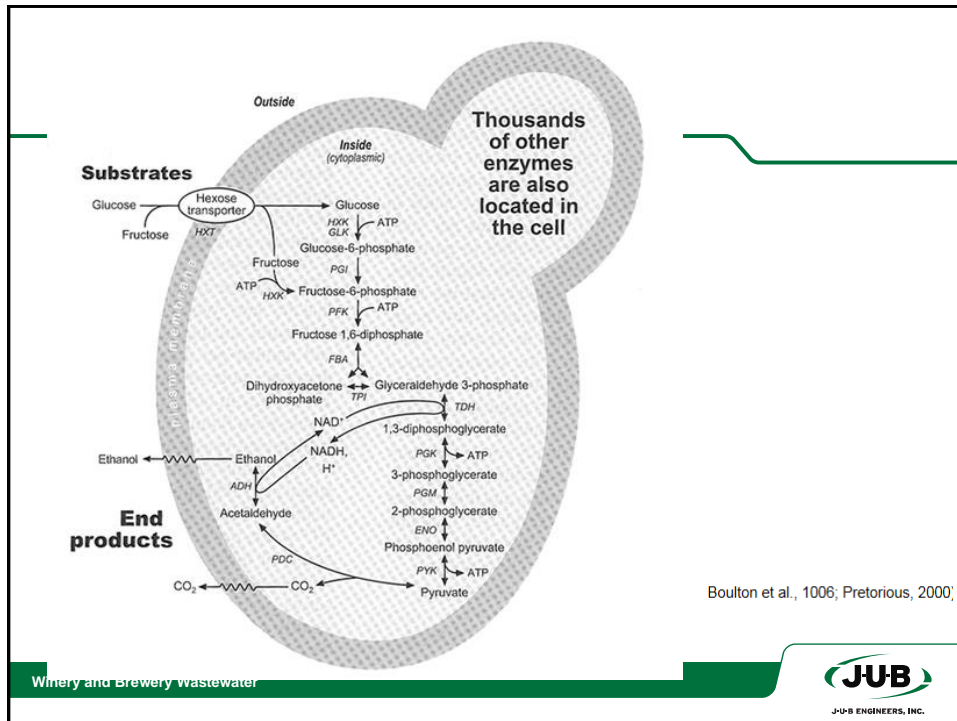


Making Ethanol

- Glycolysis
- Glucose (Sugar) into pyruvate (1:2)
- And so on to Ethanol
- Complete pathway, 10 reactions
 - 1 molecule of glucose (6 carbons), into
 - 2 molecules of Ethanol (each with 2 C), and
 - 2 molecules of carbon dioxide (each with 1 C)

Winery and Brewery Wastewater





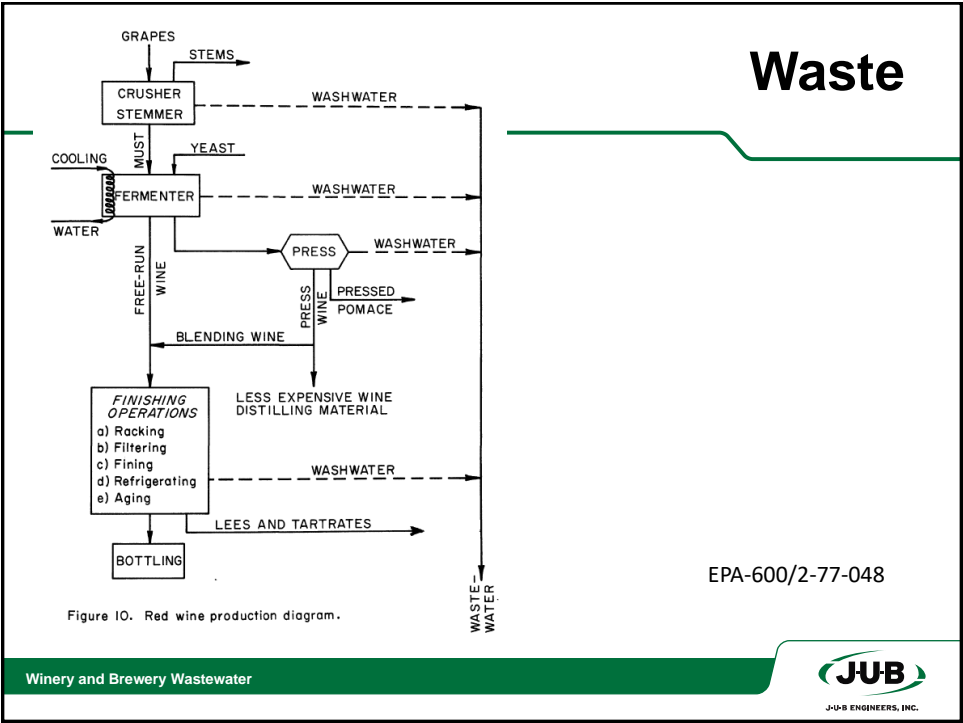
Making Wine (with apologies)

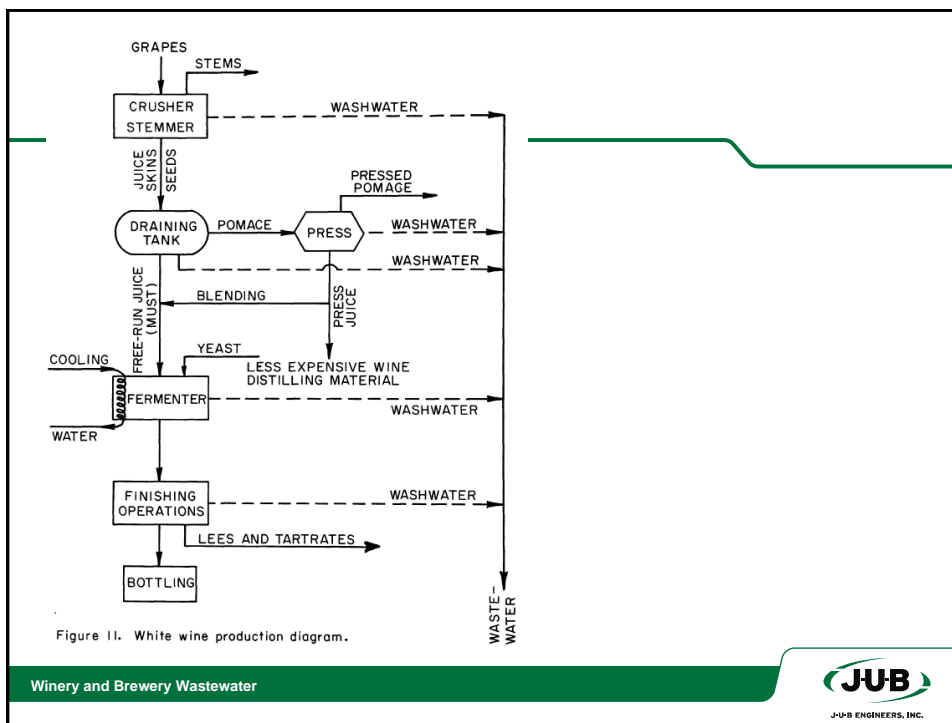
- Juice
 - 22% sugar (22 gram sucrose in 100 grams juice)
 - $C_{12}H_{24}O_{12} \rightarrow 4C_2H_5OH + 4CO_2$
 - (100g \rightarrow 51g)
 - About 22% sugar turns into ~11% alcohol wine

Making Wine (with apologies)

- Remove Stems
- Crush (more like breaking)
- Pressing (get all the juice)
- Clarification of must (white)
- Condition must
- Ferment
- Press
- Tank
- Barrel
- Filter (clarified/stabilized)
- Bottle
- Age

Clean
And
Sanitize
Throughout
The
Process





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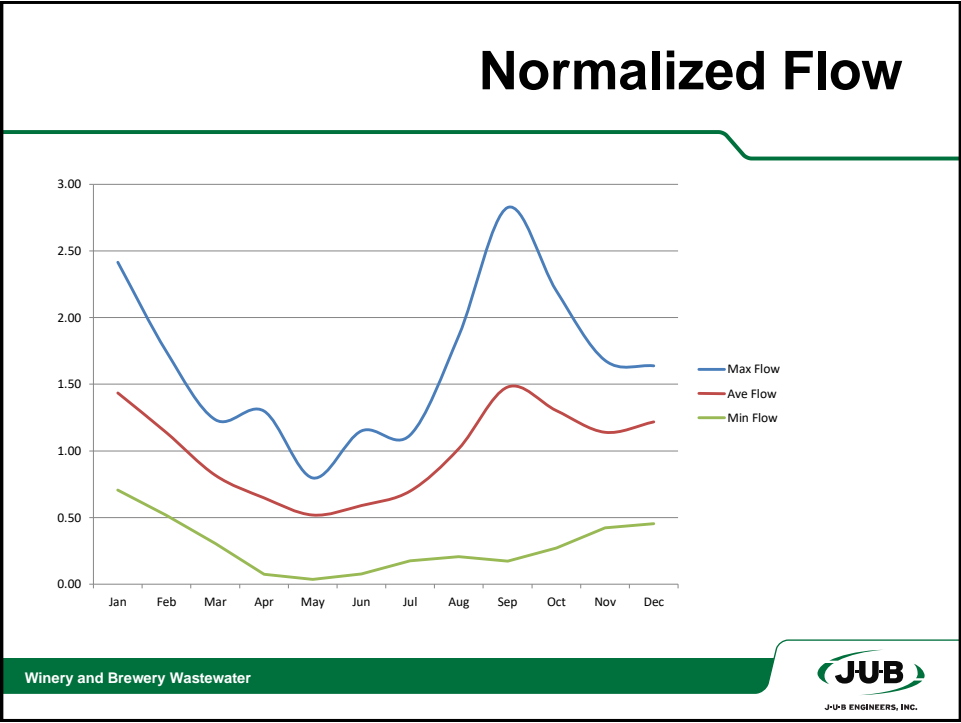
Summary of Production

- Grapes are an Annual Crop; the industry is cyclic based on the season and winery activity
- Can not store grapes
- Different winemaking processes produce different wastewater
- Seasonal wastewater flows and loads

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Characteristics

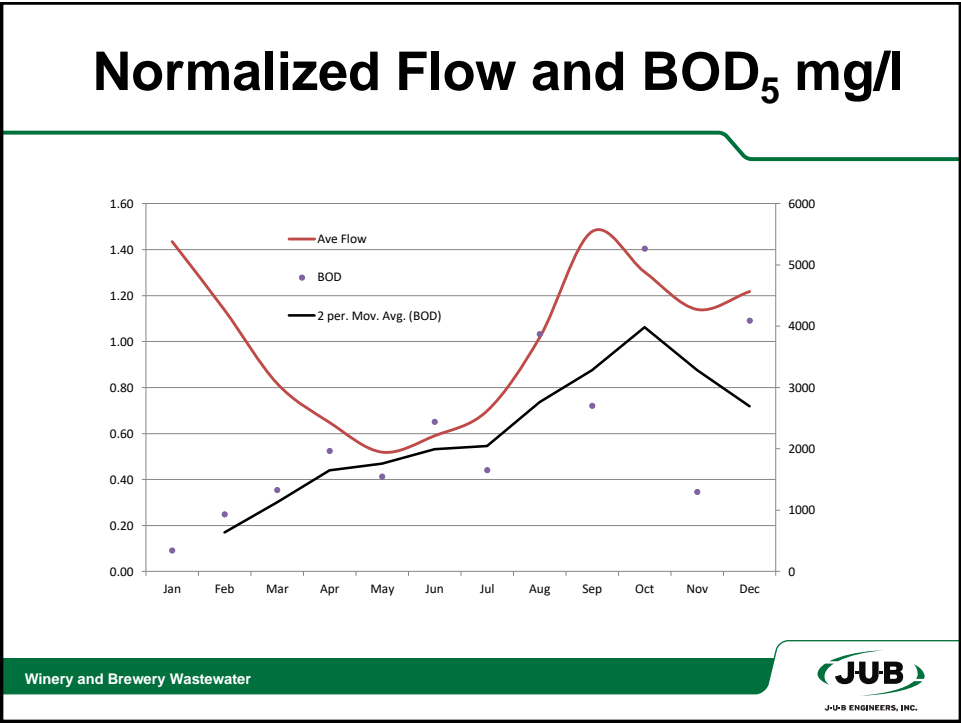
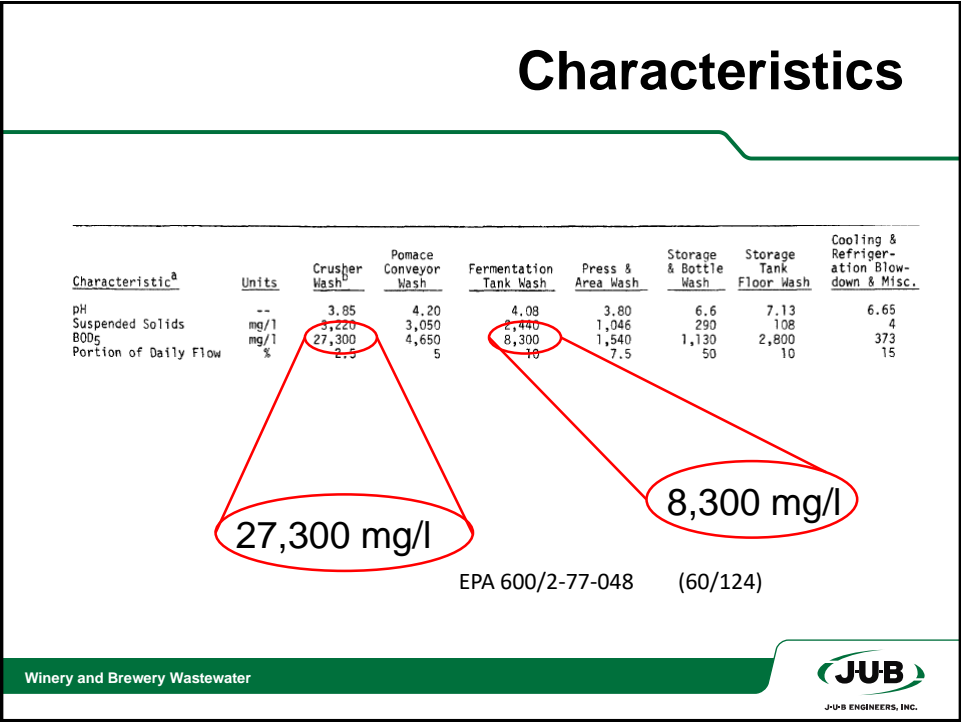
Characteristic ^a	Units	Crusher Wash	Pomace Conveyor Wash	Fermentation Tank Wash	Press & Area Wash	Storage & Bottle Wash	Storage Tank Floor Wash	Cooling & Refrigeration Blow-down & Misc.
pH	--	3.85	4.20	4.08	3.80	6.6	7.13	6.65
Suspended Solids	mg/l	3,220	3,050	2,440	1,046	290	108	4
BOD ₅	mg/l	27,300	4,650	8,300	1,540	1,130	2,800	373
Portion of Daily Flow	%	2.5	5	10	7.5	50	10	15

EPA 600/2-77-048 (60/124)

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Trends in Industry

- Recover liquid waste, valuable
 - Juice (SBOD)
 - Alcohol (SBOD) Could be distilled
- Technology allows Separation
 - centrifuge, membrane, vacuum systems...
- Strength could be Dropping
- TSS managed on-site, dryer due to separation of liquid (valuable)

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Lesson

- Could be Function of Scale
 - Small facility 1 wine : 5 wastewater
 - Large facility 1 wine : 1 wastewater
- Confirm Process
 - How much
 - How strong
 - When

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Wastewater Production, Small

- 20,000 cases
 - 9 liters per case, (12 bottles per case, 0.75 liters/bottle)
 - 3:1 wastewater : wine (typical to high)
- 142,000 gallons per year
- 22,000 gallons in September
 - 20 pounds of BOD₅ / day
- 57,000 gallons in October
 - 70 pounds of BOD₅ / day (280 People)
- 22,000 gallons in November
 - 17 pounds of BOD₅ / day
- 41,000 gallons the rest of the year
 - 2.5 pounds of BOD₅ / day

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Wastewater Production, Medium

- 300,000 cases
- 2.1 MG gallons per year
- 320,000 gallons in September
 - 300 pounds of BOD₅ / day
- 860,000 gallons in October (28,000 gpd)
 - 1,000 pounds of BOD₅ / day (4,300 People)
- 320,000 gallons in November
 - 250 pounds of BOD₅ / day
- 41,000 gallons the rest of the year
 - 40 pounds of BOD₅ / day (August) (170 People)

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Winery Wastewater

- Seasonal Flow
- Seasonal Load
- Load Increases Rapidly
- Confirm
 - Small, not economical to maximize liquid recovery and manage solids
 - Large, economical to recovery

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Now What ?

- Wine Maker and Brewer
 - Just want to make product, the wastewater will just go away. ?
 - Maybe, some municipal systems take it
 - Others cannot
- Municipality
 - The City - Welcome here
 - WWTP - Don't cause any issues

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Mitigation

- Applicable To:
 - Beer
 - Wine
 - Hard Cider
 - Cheese
 - Yogurt
 - Restaurants
 - Super Stores
 - Labor Camps

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Warning !

- Heavy Industry (potato, onion, fruit etc.)
 - Study specifically
 - Get independent help
- Data Center
 - Study specifically
 - Get independent help
 - Low strength
 - 75 degrees
 - 1.3 MGD per center

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Treatment and Disposal

- Disposal, Answer this First
- The answer will control level of treatment
 - On site (very little, manage odors)
 - Irrigation, crop, landscaping
 - Drain-field, and other subsurface options
 - Evaporation
 - Off site
 - Surface water discharge (highly treated)
 - Industrial treatment facility (maybe none)
 - Municipal treatment facility (pre-treatment)
 - Irrigation someone else's crop (very little)

Winery and Brewery Wastewater

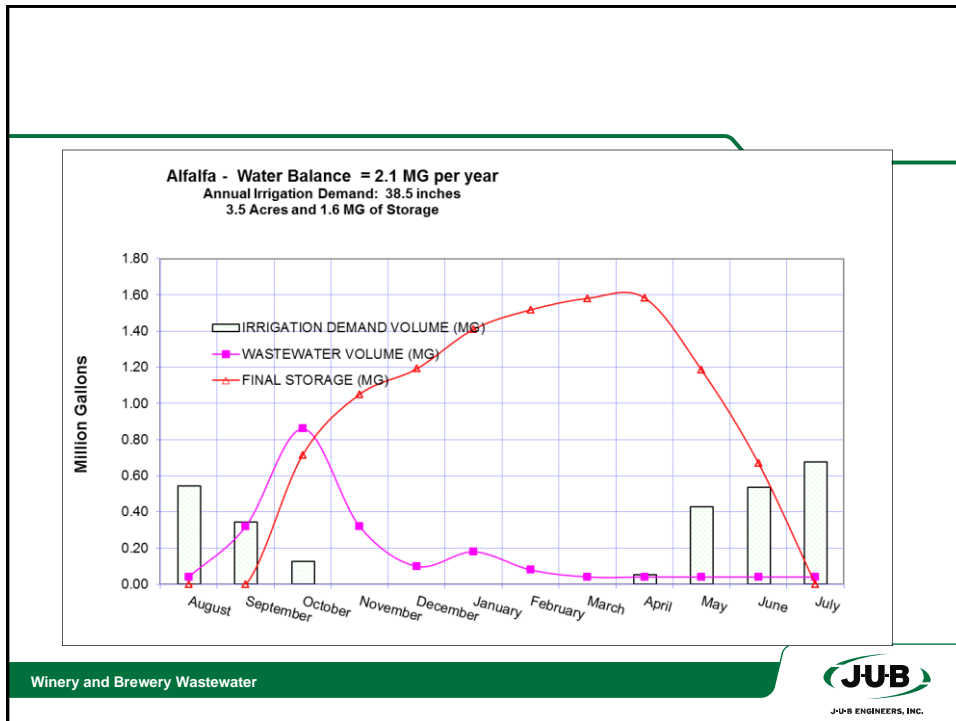


On-Site

- Irrigation, Medium Size 2.1 MG/year
 - Seasonal Discharge, irrigation season
 - Winter Storage
 - 3.5 Acres of Crop
 - 1.6 MG of Storage
 - Manage TDS
 - Industrial discharge
 - Facultative pond for treatment, settling basin
 - Aeration for odor control

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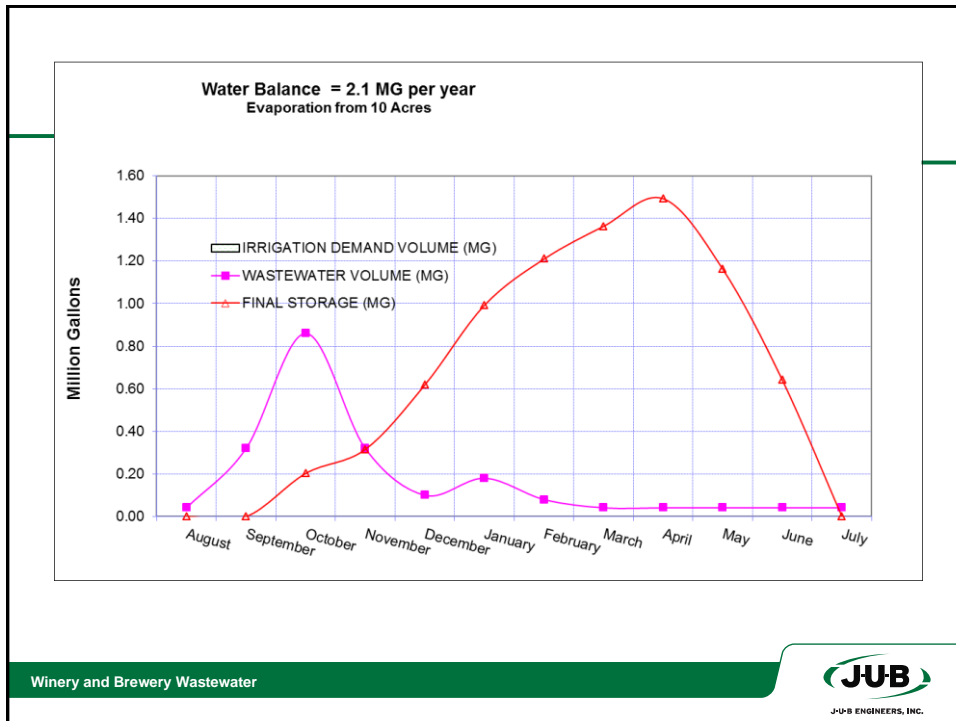


On-Site

- Evaporation, Medium Size 2.1 MG/year
 - 10 Acre Evaporation Pond
 - Mechanical Evaporation → 2.5 Acres (location)
 - Settling basin to capture solids
 - Dredging plan
 - Aeration for odor control

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Treatment for Disposal to a Municipal Sewer

- Local Limits
- BOD < 300 mg/l (match domestic)
- Surcharge
 - Limit BOD < 300 mg/l
 - Not to exceed BOD < 1500 mg/l
 - Pay XX \$/ pound discharged
 - \$0.25 per pound of TSS
 - \$0.30 per pound of BOD₅

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Treatment for Disposal to a Municipal Sewer

- Aerobic facultative lagoons
- Anaerobic
 - Granular Sludge ?
 - Followed by Aeration
- Activated sludge – Conventional, SBR and MBR
- Fixed film bioreactors
- Moving bed Bioreactors
- Direct Discharge to a Municipality

Winery and Brewery Wastewater

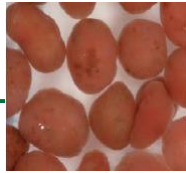


Treatment for Disposal to a Municipal Sewer (most likely ?)

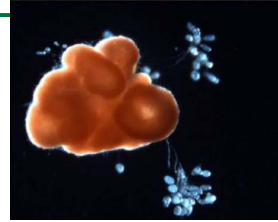
- Anaerobic
 - Granular Sludge
 - Followed by Aeration
- Activated sludge
- Direct Discharge to a Municipality

Winery and Brewery Wastewater





Granular Sludge



- Granular sludge
- Settles fast
- Expanded granular sludge bed
- High loading rates are lowering capital cost for digestion.
- Followed by aeration
- Can survive periods without food ? Yes.

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Biothane
Expanded Granular Sludge Bed

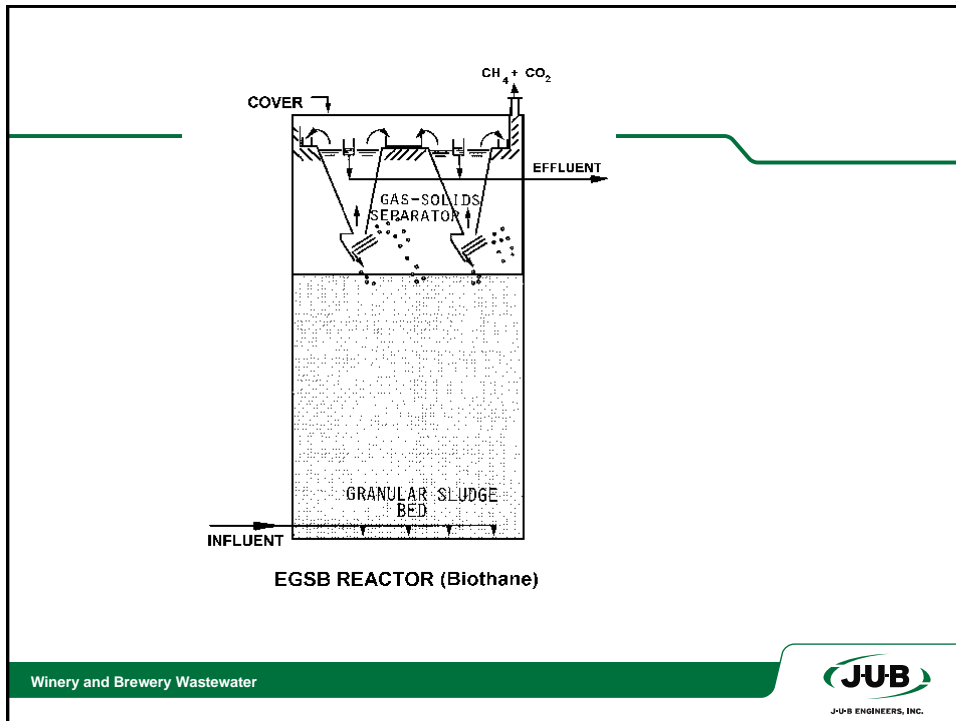
Up flow
Velocity

Settling
Velocity



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Package MBR

- Activated sludge – Package MBR
- 5,000 gallons per day
- 100,000 gallons per day
- Pre treatment may be required (screen)



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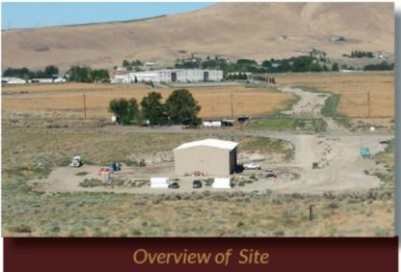
Package MBR

- Concentrated Oxygen, dense biology
- High quality reuse water
- Seeded with WAS (discharge to sewer)

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Package MBR City of West Richland



50,000 gpd
Re-use Ready

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Direct Discharge

- Direct Discharge to a Municipality
- Minimum pre treatment
 - Lower TSS, skins settle in the sewer pipe
 - Adjust pH, concrete pipe, neutral pH, (dilution)
 - Generally easy to manage on-site
- What about BOD₅

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Direct Discharge

- Example
- Medium Winery (300,000 cased)
- 860,000 gallons in **October** (28,000 gpd)
 - 1,000 pounds of BOD₅ / day
 - **(4,300 People)**

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Biology to Treat, Approximate

- Biomass needed for 1,000 pounds of BOD₅ / day
- 6850 pounds of biomass, about
- Increase in MLSS
 - 0.5 MG reactor → from 2000 to 3640 mg/l
 - 2.58 MG reactor → from 2000 to 2320 mg/l
 - 6 MG reactor → from 2000 to 2140 mg/l
- 55,000 gallons of RAS/WAS (at 1.5%)
- 65 pounds of O₂ per hour
- 45 horsepower aeration

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Managing Winery WW at WWTP

- Can you come up with the biology?
- Can you provide the air?
- Can you manage the extra biosolids?

Winery and Brewery Wastewater



Managing Winery WW at WWTP

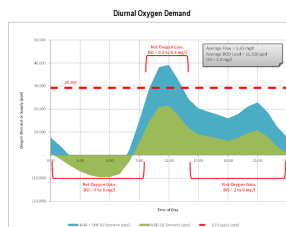
- Can you come up with the biology?
 - Likely, depending on time of day
- Can you provide the air?
 - Likely, depending on time of day
- Can you manage the extra biosolids?
 - 600 to 800 pound per day, dry
 - 2.3 tons per day of dewatered biosolids
 - maybe

Winery and Brewery Wastewater



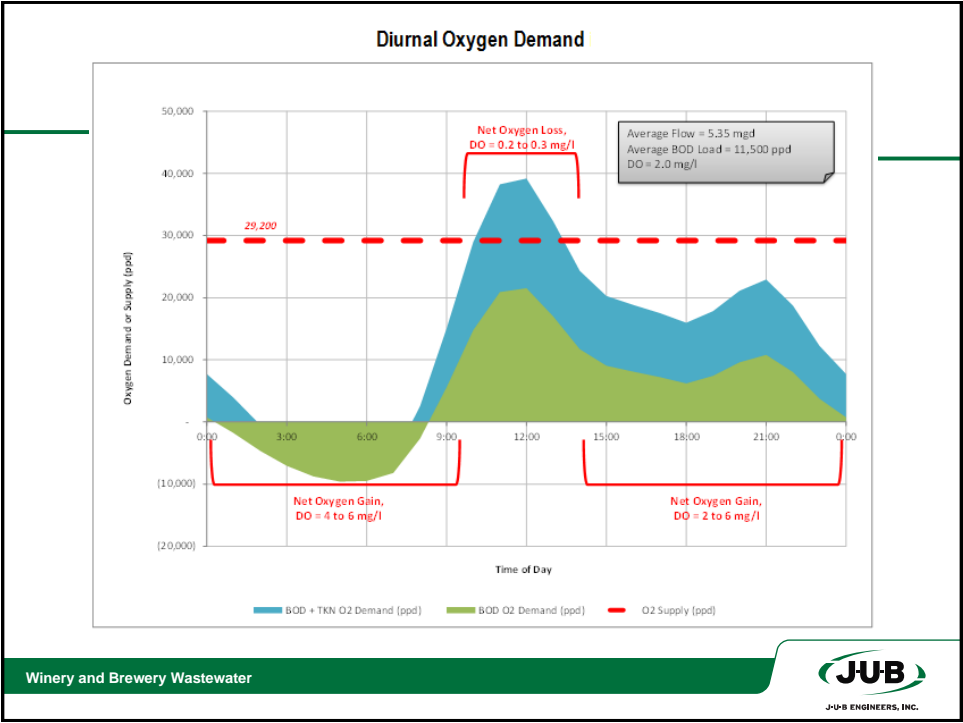
Flow Equalization, Load Shift

- Large WWTP, Small initial winery flow
- pH adjustment tanks large enough to provide flow equalization on-site
- Meter discharge into sewer
- As flow increased evaluate performance and the need for pretreatment
- And bank fees



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Questions

SIGNATURE BREWS

High Desert Hefeweizen

Pinnacle Porter

Metolius Golden Ale

Outback Old Ale

Eik Lake IPA

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Impacts to Small & Medium Size Wastewater Treatment Plants

- Rates and fairness issue.
- Typical strength of waste for small brewery can equal 100 Homes?
- Washington State DOE and citizens expectation for fairness.

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DOE Obligation Permit Requirements

- Cities to deal with high strengths waste disposal.
- If your system is close to capacity means possibly ending up at a moratorium on growth of any type.
- ERUs is the approach driver.
- High strength waste disposal agreement and Chuck Zimmerman able to do this.
- Many municipalities have not addressed this with a specialist.
- Is it fair for your grandmother to subsidize wastewater rate increases so others can make and sell beer or wine?

Winery and Brewery Wastewater

