

Winery and Brewery Wastewater Production and Management

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Outline

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

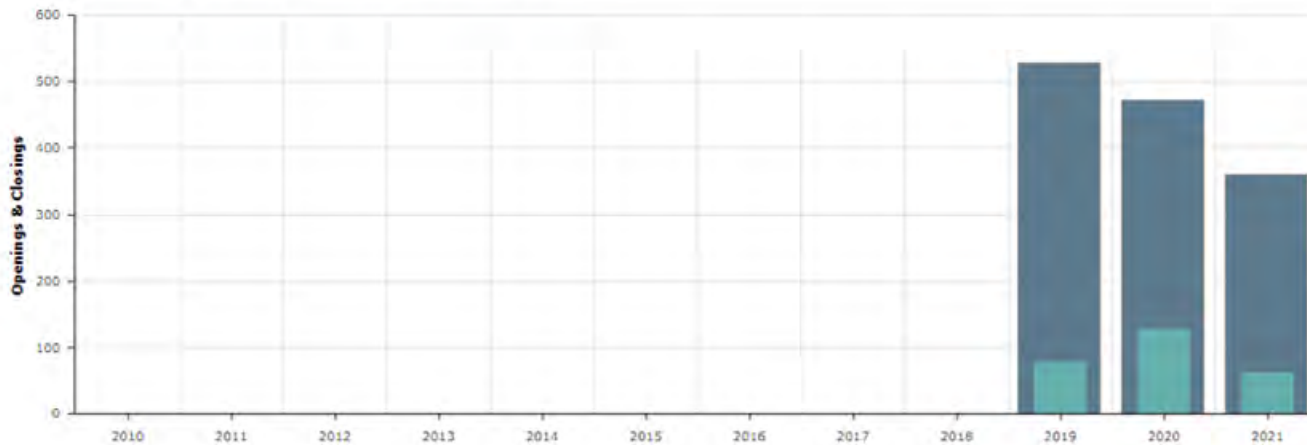
Micro Openings and Closings*



* Starting in 2019, Taprooms are their own separate category, so for comparable numbers, add 2019 taproom numbers.

Beer

Taproom Openings and Closings*



Still Growing

Recent U.S. Brewery Count

	2015	2016	2017	2018	2019	2020	2021	2020 to 2021 % Change
Craft	4,803	5,713	6,661	7,618	8,419	8,905	9,118	4.4%
Regional Craft Breweries	178	186	202	230	240	220	223	1.4%
Microbreweries	2,684	3,319	3,956	4,518	1,917	1,898	1,886	-0.6%
Taprooms					3,091	3,471	3,708	6.2%
Brewpubs	1,941	2,208	2,503	2,870	3,171	3,302	3,307	0.2%
Large/Non-Craft	44	67	106	104	111	120	129	7.5%
Total U.S. Breweries	4,847	5,780	6,767	7,722	8,530	9,025	9,247	2.5%

2021 – 7.9%



U.S. BEER SALES VOLUME 2021

OVERALL BEER
1.0%

187,637,077 BBLS

7.9%
CRAFT

24,489,945 BBLS

8.5%
IMPORT BEER

39,408,756 BBLS

OVERALL BEER MARKET
\$100.2 BILLION

CRAFT BEER MARKET
\$26.8 BILLION

21% DOLLAR GROWTH



IMPORT
21.0% SHARE
(39,408,756 BBLS)

OTHER DOMESTIC
65.9% SHARE
(123,889,486 BBLS)

SOURCE: BREWERS ASSOCIATION

Making Beer

- Growing Grain (Barley, mostly)
- Malting
- Roasting
- Mashing
- Boiling – hops (bitter, flavor, aroma)
- Fermenting – (more hops)
- Bottle / Keg
- Cleaning and Sanitizing (a lot)

Malting

- Seep, Dry, Seep, Dry
- Small Root will Grow
- Germinate
- Keep in cool moist place
- Internal leaflet grow
- Stop germination
- Dry, clean – you have pale malted Barley
 - Pale beers
- Roast as desired
 - Brown and dark beer

Roast

BRIESS
MALT & INGREDIENTS Co.
All Natural Since 1876

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, raisiny, 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/>

Why Malt

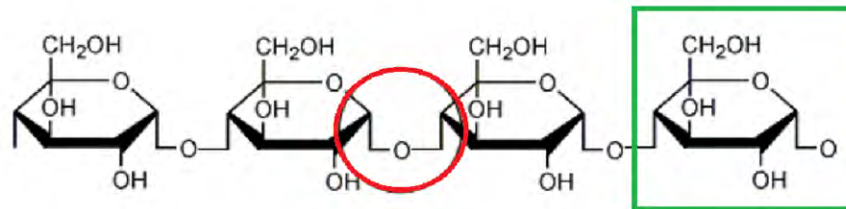
- Preps the Starches
- Develops Diastatic Enzymes
- Enzymes do all the work when mashing

Mashing

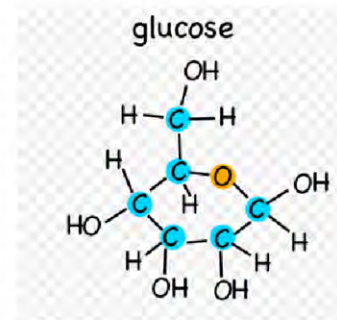
- The grain has a lot of starch molecules
- Enzymes naturally in the grain
- Enzymes convert starch into plant food (sugar)
- Amylase (A and B)

Mashing

- Amylase
- Biomolecule -Catalyze Biochemcial Reactions
- Starch into Fermentable Sugar
- Glucose for example



Amylase



<http://montessorimuddle.org>

Mashing

- Grain/water at 154 degrees for 60 minutes
- Amylase is an Enzyme
 - protein string bent and shaped into a specific 3D shape, catalyze a reaction
- Convert Grain Starch into Sugars
- Active at specific temperatures
 - Low, not active
 - High, denature

Mashing

- Done in a specific vessel
- After mashing liquid moved to boil kettle
 - Liquid is sweet wort
- Spent grain (2.2 to 5 lb per gallons)
- Cleaning mash vessel
 - Grain removed
 - Pushed into wheeled cart, then dumpster
 - Clean in place with high pressure water
 - High pH

Boiling Sweet Wort

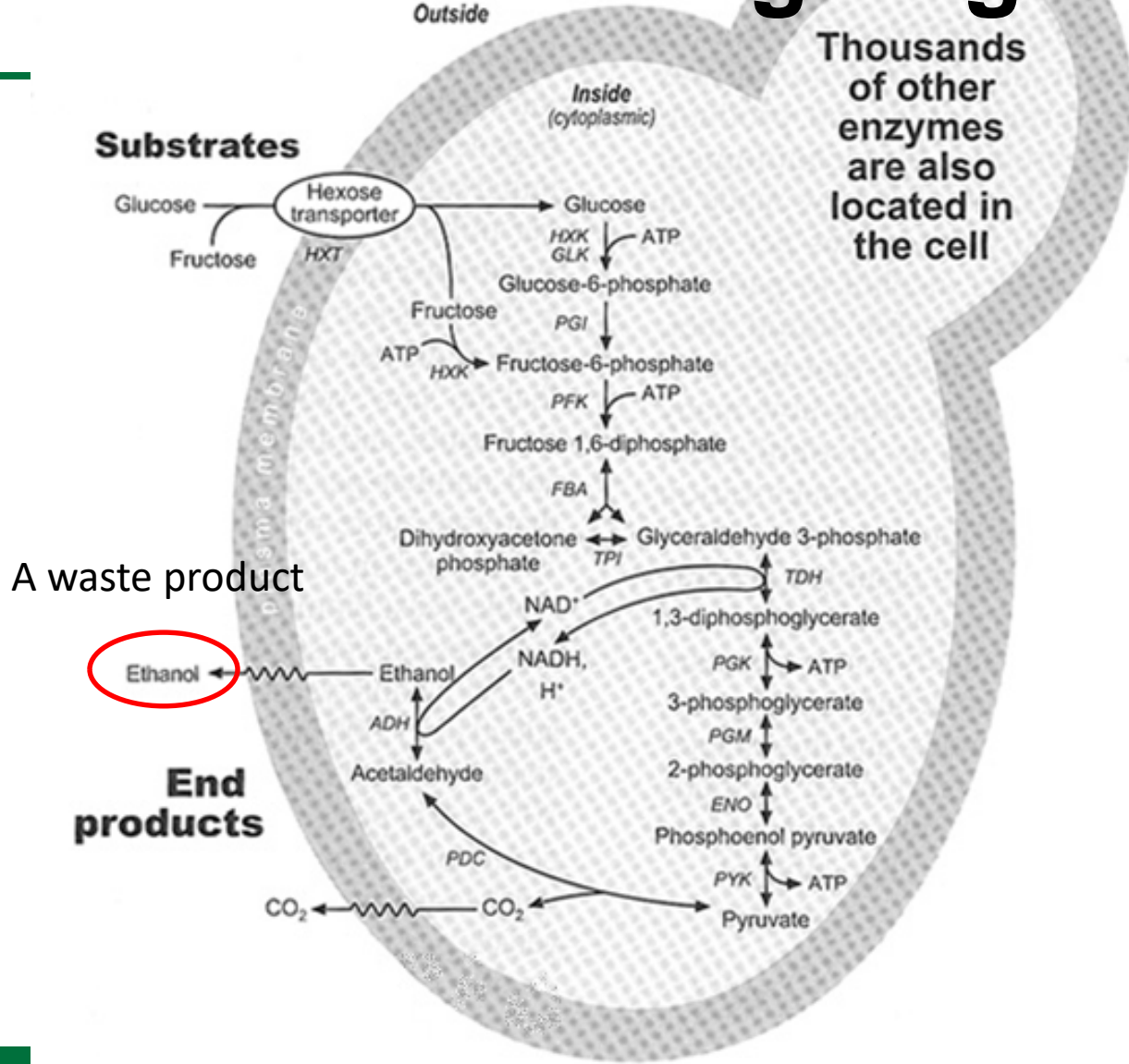
- Sweet Wort move to Boil Kettle
- Boiled for 60 minutes (sanitize)
 - Add Bittering hops (60-minute boil)
 - Add Flavor hops (15-minute boil)
 - Add Aroma hops (5-minute boil)
- Now you have hopped wort, moved to fermenter
- And another vessel to clean
- CIP, hot, high pH

Fermenting

- Hopped Wort cooled to $\sim < 70$ degrees
- Hopped Wort move to fermenter
- Plant food converted to alcohol
- “Beer” in fermenter
- Transferred to bottles, cans, kegs (also cleaning and sanitizing)
- Clean fermenter, CIP, High pH, Low pH sanitizer

Fermenting Sugar to Ethanol

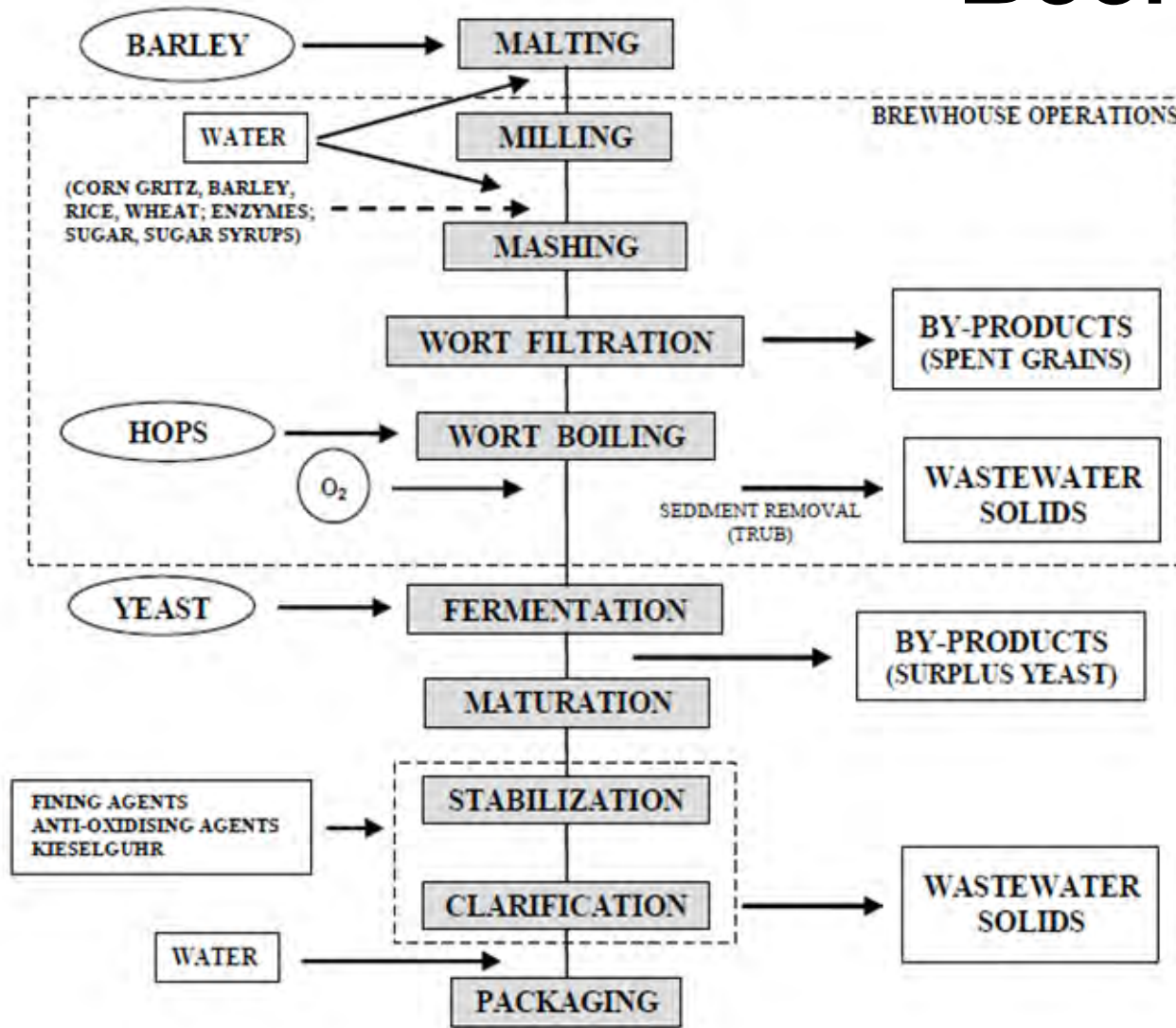
Yeast



A waste product

Boulton et al., 1006; Pretorius, 2000,

Beer Making



4:1, ww:beer

Making Beer Summary

- Growing Barley, off-site by farmer
- Malting, off-site by maltster
- Roasting, off-site by roaster
- Mashing, Starch to Sugar
- Boiling
- Hopping
- Fermenting
- Bottle / Keg (more cleaning)

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%)
- TSS
 - Function of solids capture (target $200 < \text{TSS} < 1000$)
- pH < 3 ranges pH > 10
- N & P, 30 to 100 mg/l
- Anytime, Year-round, can store ingredients
- Grains & Hops can't go down the drain

Impacts - Beer, Smallish

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

EDU at \$50/month

- 3-barrel brew house
- 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 (17.5%)

Impacts - Beer, Larger

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

Fear Beer

- Concerned ? (Yes, 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?
- Be fair - Charge for service
- Fair Fare

Addressing Flow and Load

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

Wine



Wine

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



Grape Harvest

- Harvest, what comes into the winery
 - Grapes
 - Stems
 - Seeds
 - Pulp
 - Skins
 - Fresh Water
 - Chemicals, cleaning, pH adjustment, O₂ scrubbing

Grapes

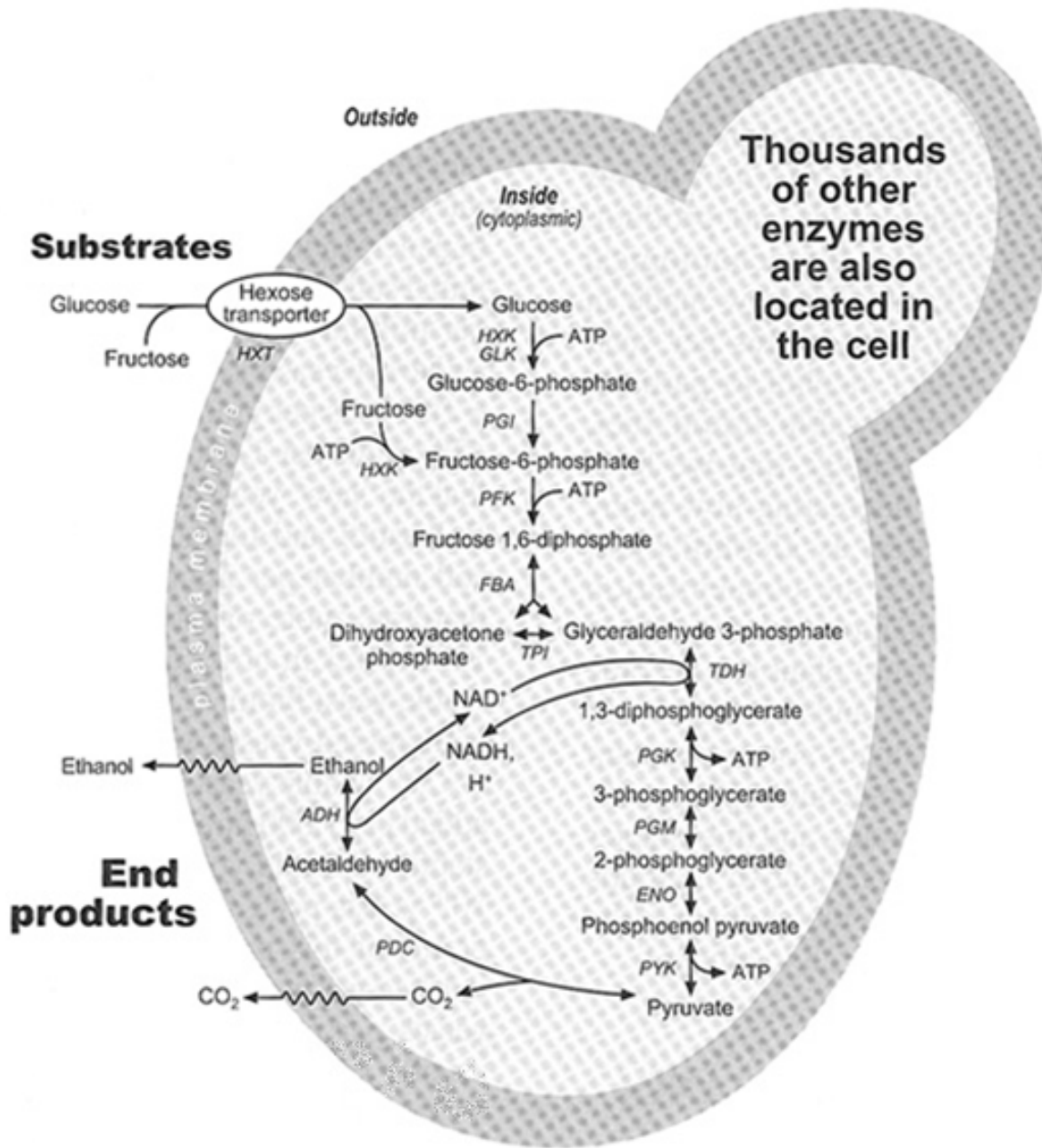
- What Winery Keeps
 - Grapes, relieved of Juice converted to wine
 - Must (Fresh Juice with skins, seeds, stems)
 - Pomace = Solids
 - ~~Stems~~
 - ~~Seeds~~
 - ~~Pulp~~
 - ~~Skins~~

Grapes

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

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)



Boulton et al., 1006; Pretorius, 2000,

Making Wine (with apologies)

- Juice
 - 22% sugar (22 grams 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

Waste

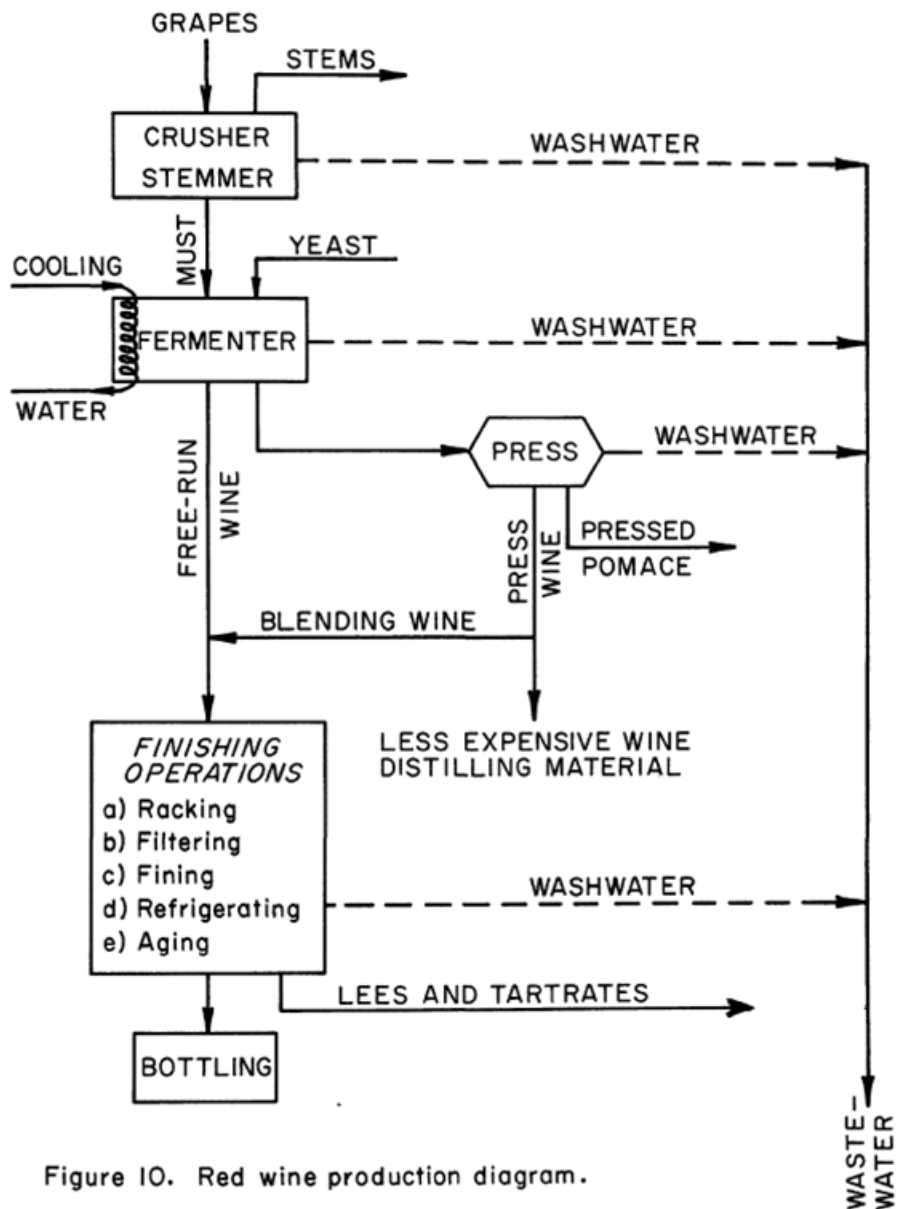


Figure 10. Red wine production diagram.

EPA-600/2-77-048

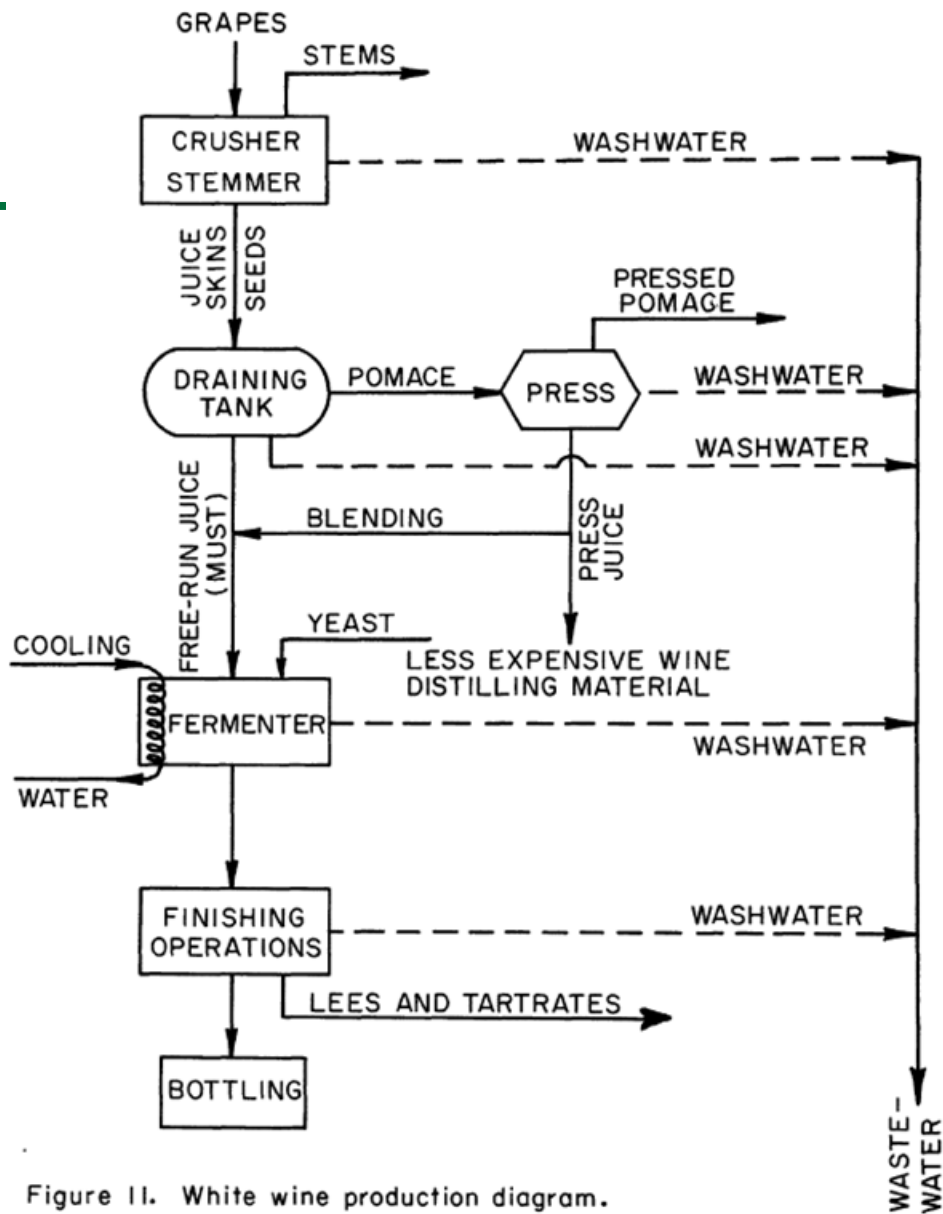
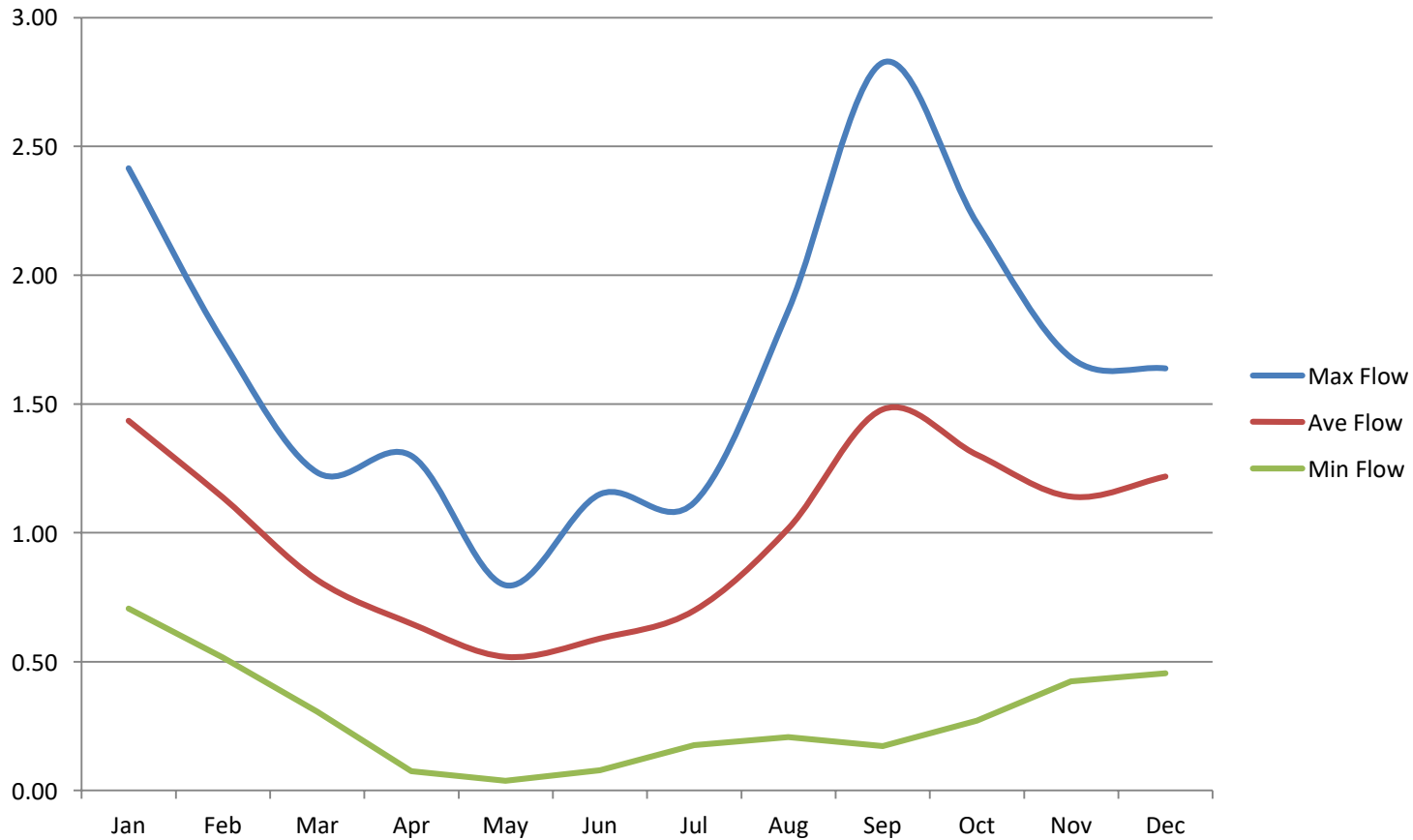


Figure 11. White wine production diagram.

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

Normalized Flow



Characteristics

<u>Characteristic^a</u>	<u>Units</u>	<u>Crusher Wash^b</u>	<u>Pomace Conveyor Wash</u>	<u>Fermentation Tank Wash</u>	<u>Press & Area Wash</u>	<u>Storage & Bottle Wash</u>	<u>Storage Tank Floor Wash</u>	<u>Cooling & Refrigeration Blow-down & Misc.</u>
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)

Characteristics

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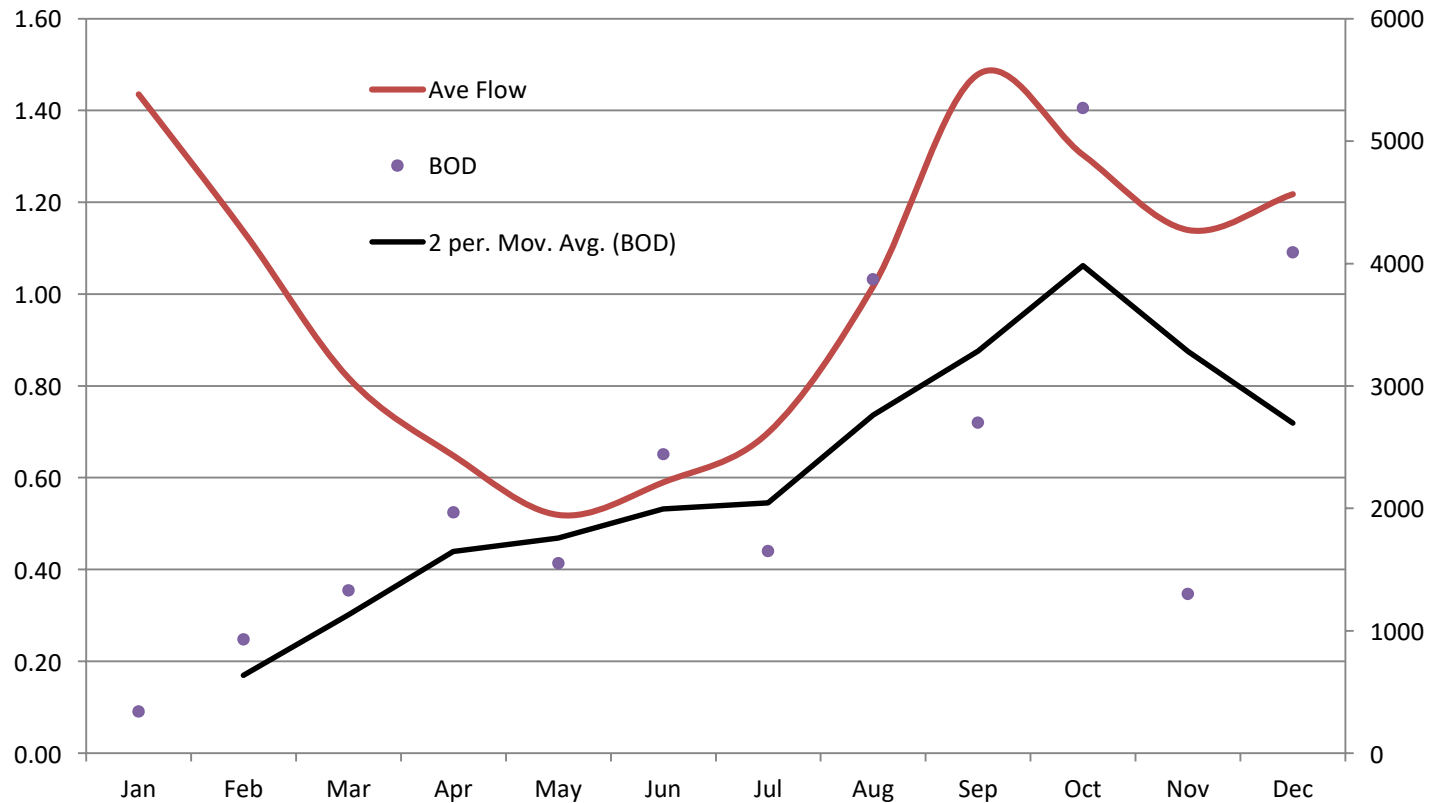
27,300 mg/l

8,300 mg/l

EPA 600/2-77-048

(60/124)

Normalized Flow and BOD₅ mg/l



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)

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

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

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)

Winery Wastewater

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

Now What ?

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

Mitigation

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

Warning !

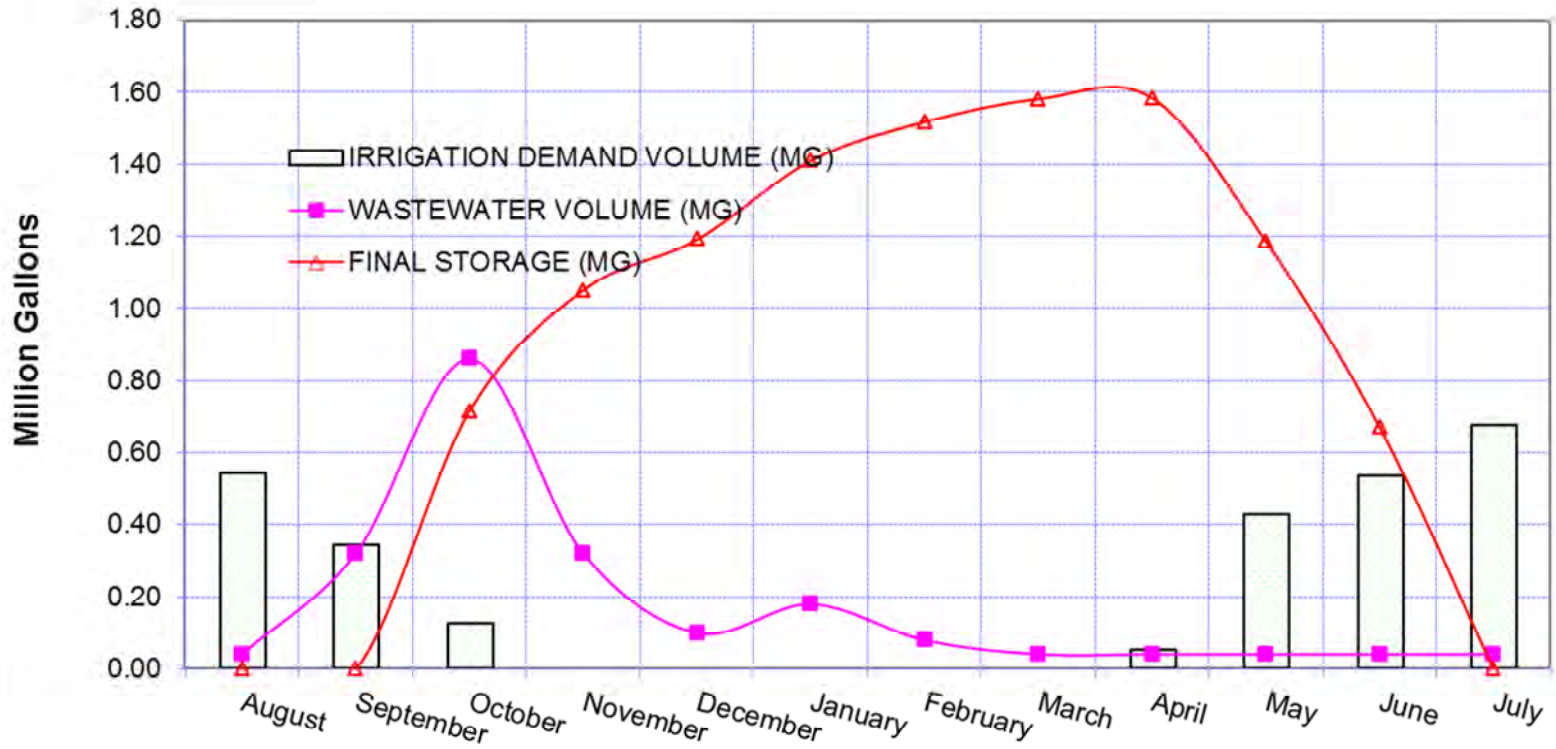
- Heavy Industry (potato, onion, fruit *etc.*)
 - Study specifically
 - Get independent help
- Data Center
 - Study specifically
 - Get independent help
 - Low strength
 - 75 degrees
 - 1.3 MGD per center

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)

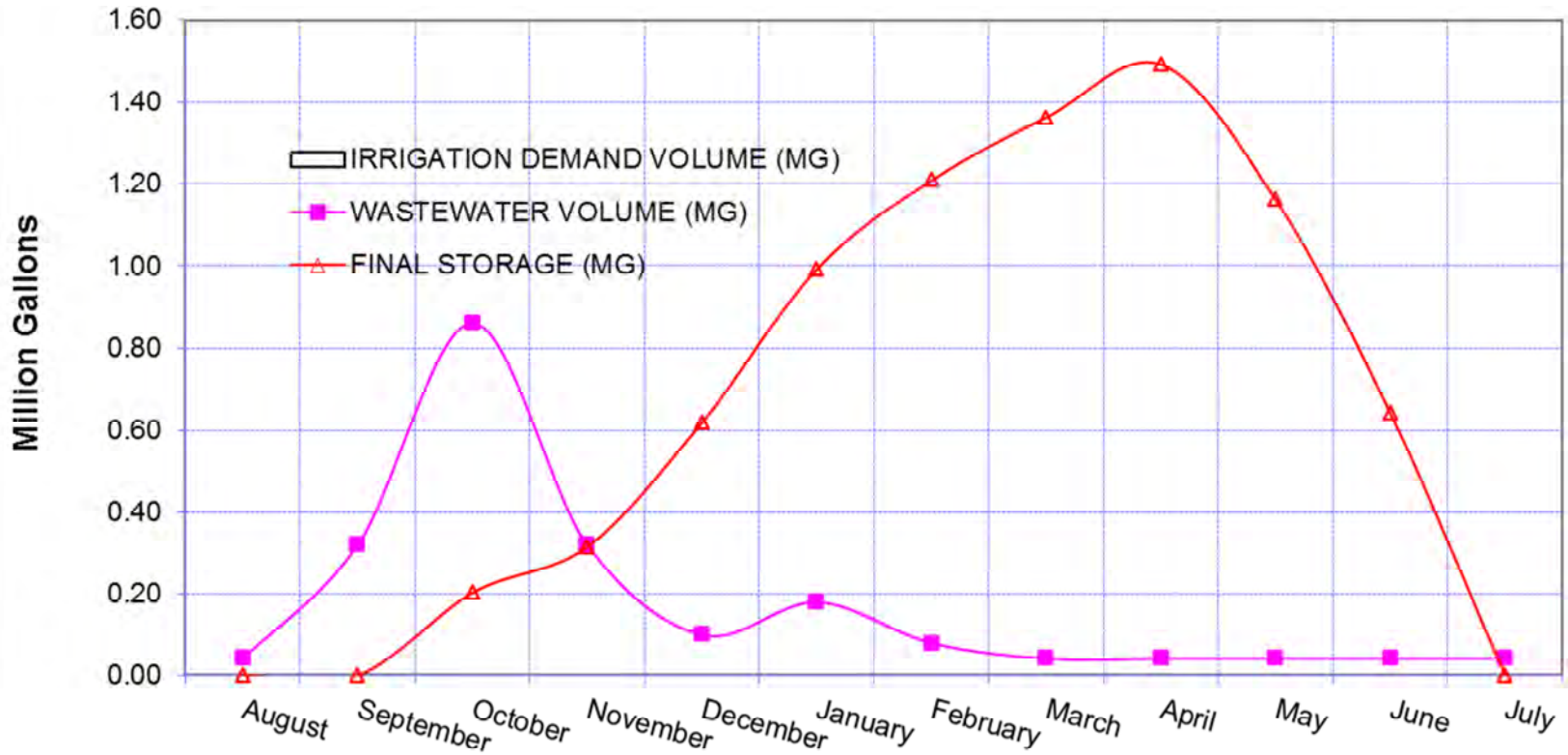
- Irrigation, **Medium Size 2.1 MG/year**
 - Seasonal Discharge, irrigation season
 - Winter Storage
 - 3.5 Acres of Crop
 - 1.6 MG of Storage
 - Manage TDS
 - Industrial discharge
 - Facultative pond for treatment, settling basin
 - Aeration for odor control

Alfalfa - Water Balance = 2.1 MG per year
Annual Irrigation Demand: 38.5 inches
3.5 Acres and 145 MG of Storage



- 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

Water Balance = 2.1 MG per year
Evaporation from 10 Acres



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

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

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

- Anaerobic
 - Granular Sludge
 - Followed by Aeration
- Activated sludge

- Direct Discharge to a Municipality



Granular Sludge



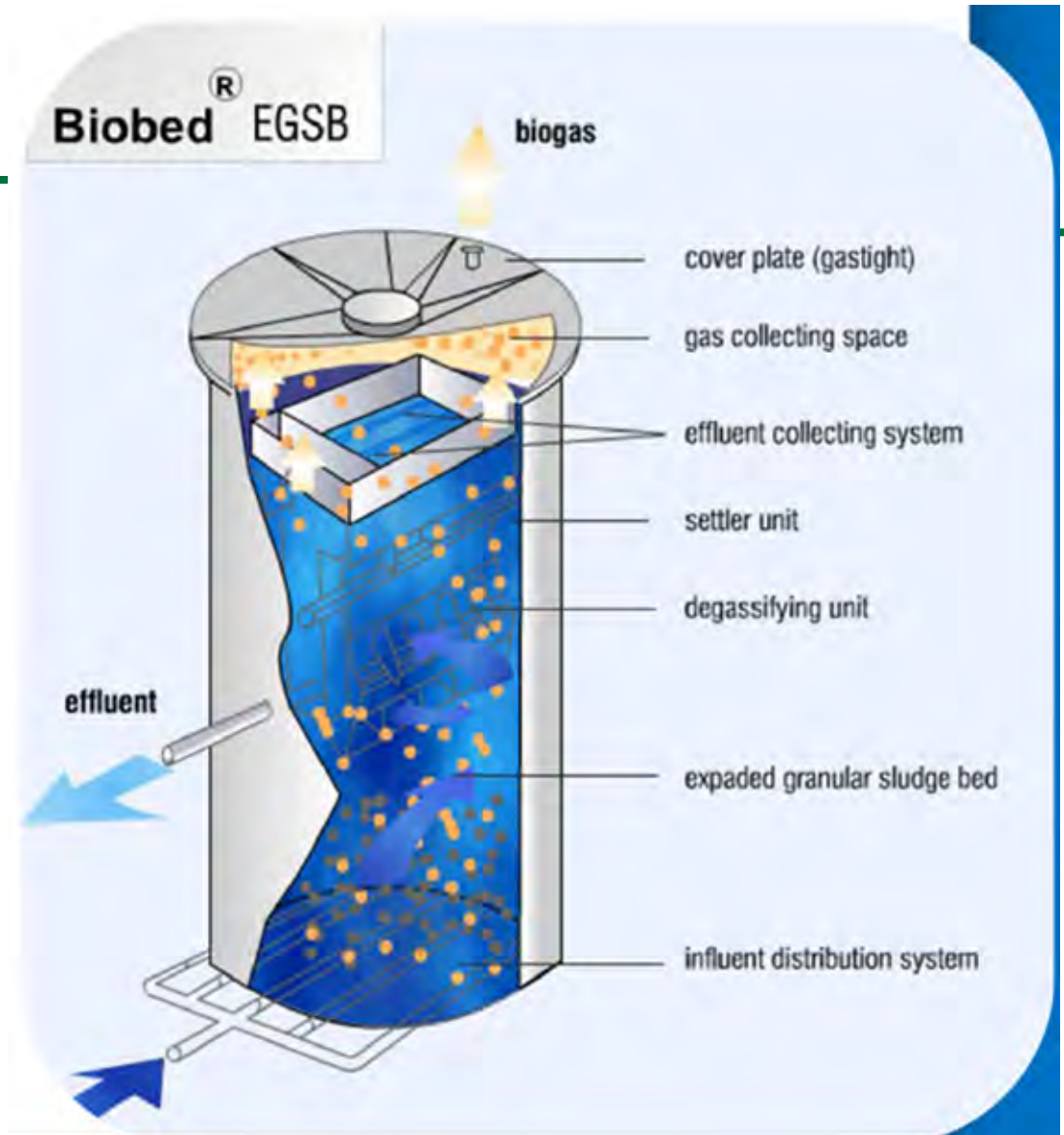
- Granular sludge
- Settles fast
- Expanded granular sludge bed
- High loading rates are lowering capital cost for digestion.
- Followed by aeration
- Can survive periods without food ? Yes.

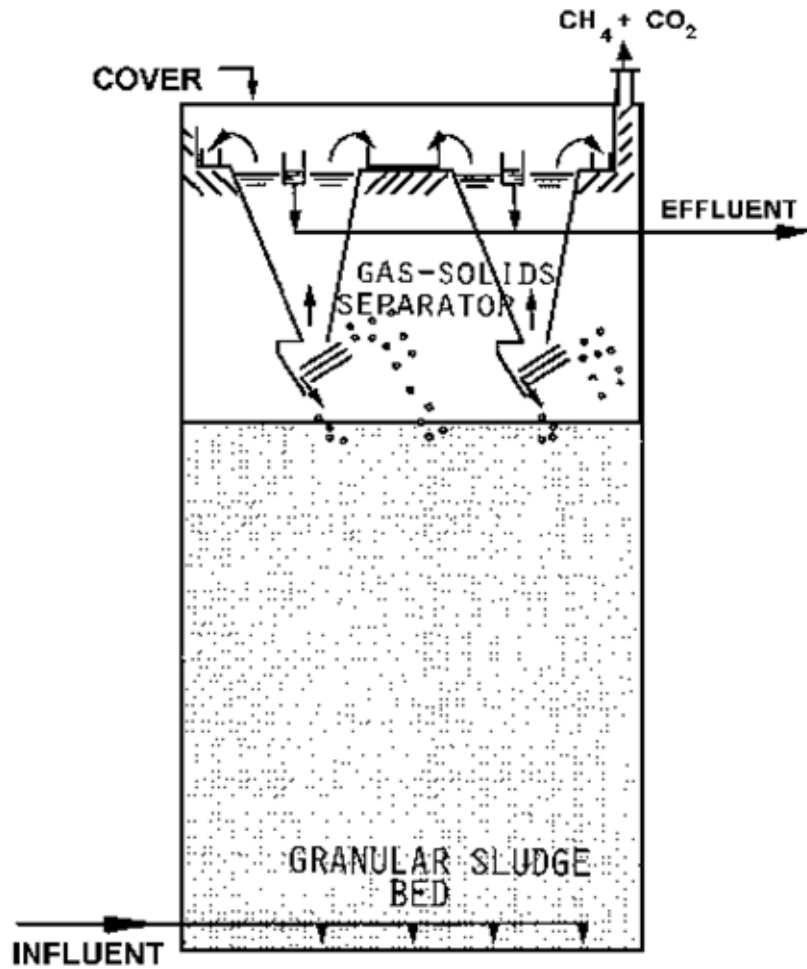
Biothane Expanded Granular Sludge Bed

Up flow
Velocity



Settling
Velocity





EGSB REACTOR (Biothane)

Package MBR

- Activated sludge – Package MBR
- 5,000 gallons per day
- 100,000 gallons per day
- 2 mm screen before package MBR (included)



Package MBR

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

Package MBR City of West Richland



Pre-Engineered Metal Building



Overview of Site



Entire plant fits neatly inside one building!

50,000 gpd
Re-use Ready

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

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)**

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

Managing Winery WW at WWTP

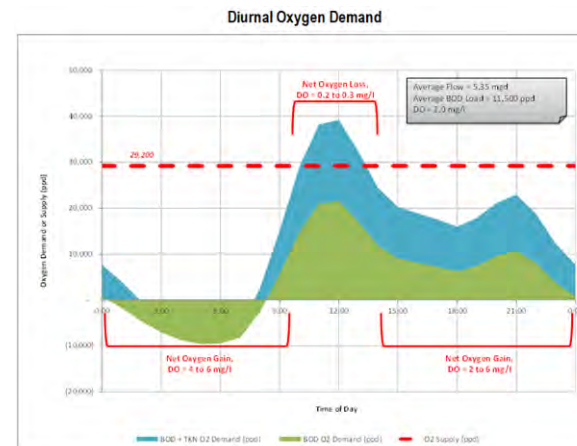
- Can you come up with the biology?
- Can you provide the air?
- Can you manage the extra biosolids?

Managing Winery WW at WWTP

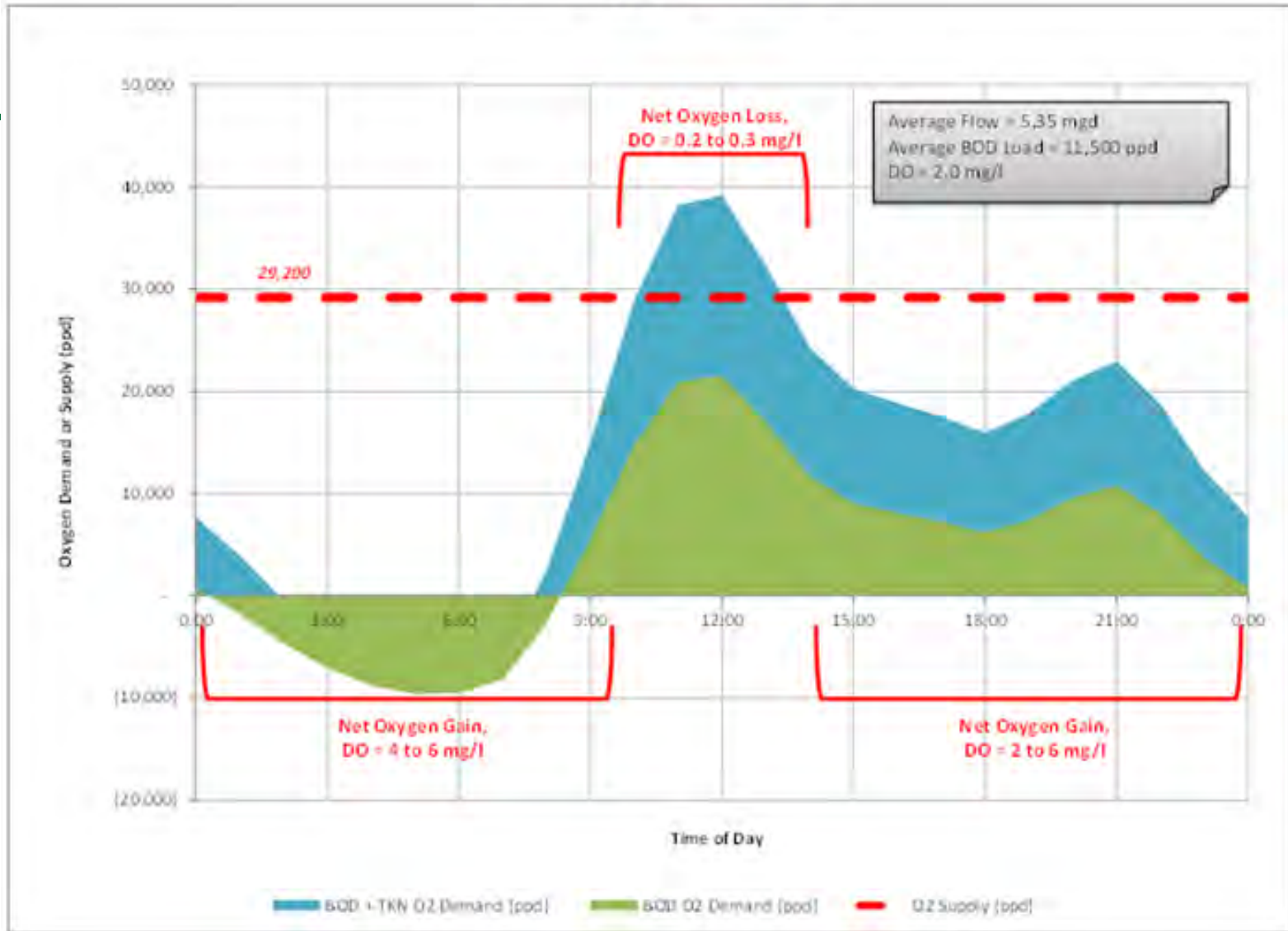
- Can you come up with the biology?
 - Likely, depending on time of day
- Can you provide the air?
 - Likely, depending on time of day
- Can you manage the extra biosolids?
 - 600 to 800 pound per day, dry
 - 2.3 tons per day of dewatered biosolids
 - maybe

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



Diurnal Oxygen Demand



High Strength Surcharge

- Uniform Cost for Uniform Service
- Pay a fee for extra service in lieu of pre-treatment
- Discharge at night for a lower fee

Questions

SIGNATURE BREWS



High Desert
Hefeweizen



Pinnacle Porter



Metolius Golden
Ale



Outback Old Ale



Elk Lake IPA