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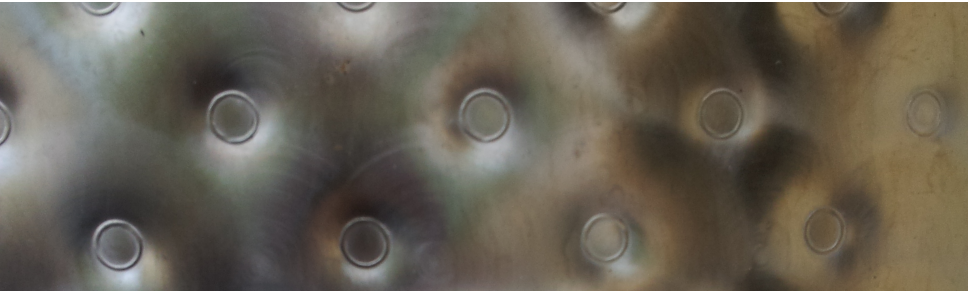


# CFD Analysis of Nutrient Mixing during Wine Fermentation

Dominik Schmidt, Kai Velten  
June 27, 2016



What happens behind these walls?



# Goals

- ▶ making use of computational science to analyze industrial scale wine fermentations



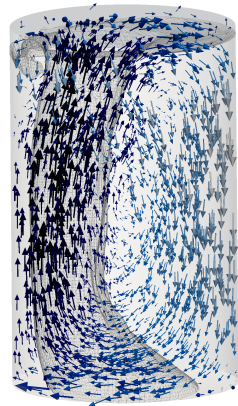
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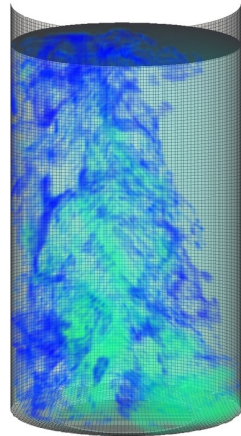
# Goals

- ▶ making use of computational science to analyze industrial scale wine fermentations
  - ▶ set-up CFD model for fermentation flow simulations



# Goals

- ▶ making use of computational science to analyze industrial scale wine fermentations
  - ▶ set-up CFD model for fermentation flow simulations
  - ▶ analyze nutrient mixing



# Winemaking ... in short

## Harvest



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By John from UK (Harvesting the Grapes in Duras)[CC BY-SA 2.0, via  
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# Winemaking ... in short

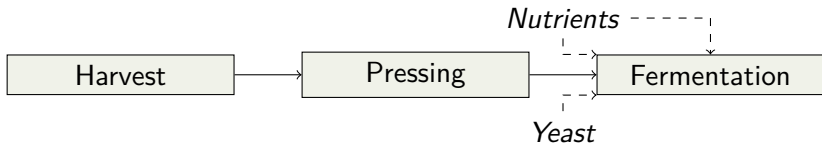


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# Winemaking ... in short



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# Nutrient addition

## Di-Ammonium-Phosphate (DAP)

- ▶ Nitrogen source for yeast nutrition
- ▶ prevents stuck or sluggish fermentation
- ▶ two addition times recommended (Bely et al., 1990)
  1. during tank filling with yeast inoculation
  2. mid-fermentation

# Nutrient addition

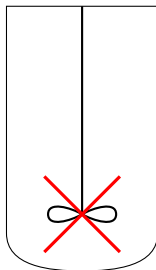
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Homogeneity?

# Flow modeling

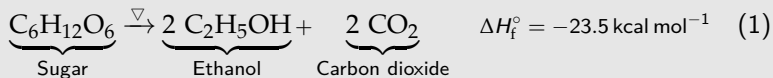
# Driving forces of the flow



No mechanical agitation

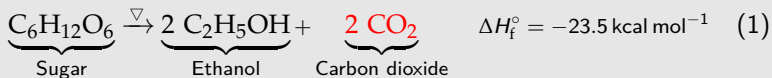
# Driving forces of the flow

## Alcoholic fermentation

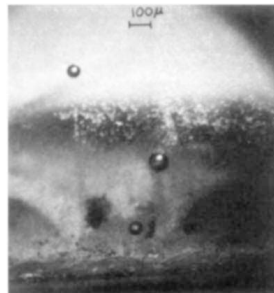


# Driving forces of the flow

## Alcoholic fermentation



- ▶ approx.  $50 \text{ m}^3 \text{ CO}_2$  gas is released from  $1 \text{ m}^3$  must
- ▶  $\text{CO}_2$  bubbling  $\gg$  natural convection



(Delente et al., 1969)

# Driving forces of the flow

## Alcoholic fermentation



- ▶ approx.  $50 \text{ m}^3 \text{ CO}_2$  gas is released from  $1 \text{ m}^3$  must
- ▶  $\text{CO}_2$  bubbling  $\gg$  natural convection
- ▶ dispersed bubbly flow  
 $\implies$  **Euler-Euler model**



By Jim Champion (Flickr: Rising bubbles)  
 [CC BY-SA 2.0], via Wikimedia Commons

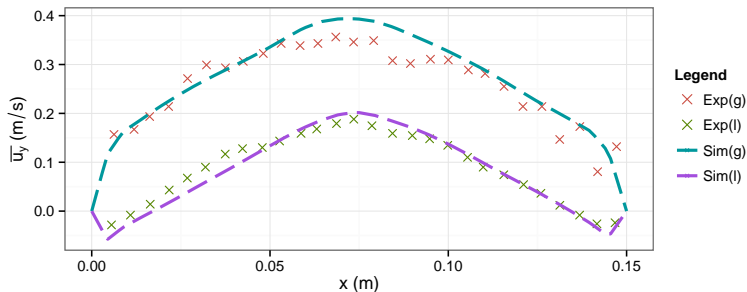
# Eulerian multiphase model

- ▶ `multiphaseEulerFoam` (Wardle and Weller, 2013)
- ▶ interfacial forces: drag & lift  
(Dijkhuizen et al., 2010; Lau et al., 2011; Rastello et al., 2010; Roghair et al., 2013)

# Eulerian multiphase model

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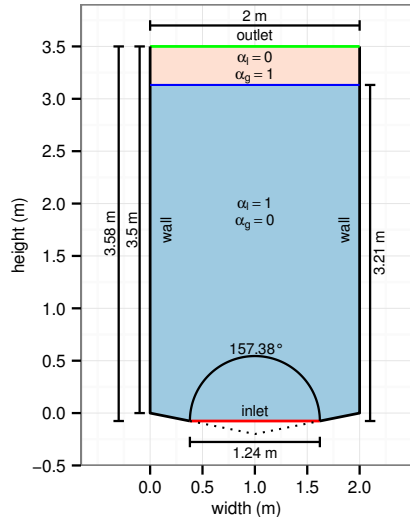


Validation against bubble column experiments from Deen et al. (2001) ( $y = 0.25$  m).

# Example simulation scenario

## Geometry

- ▶ *Klopper bottom*
- ▶ 10 m<sup>3</sup> liquid volume



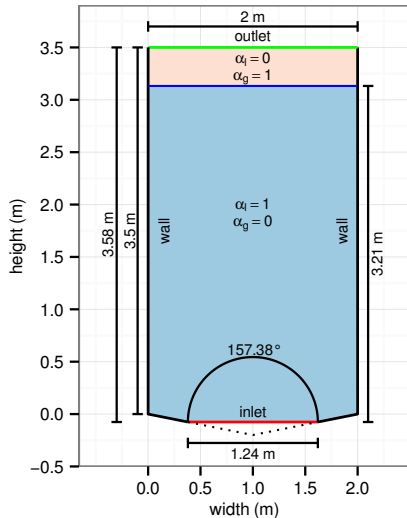
# Example simulation scenario

## ⬡ Geometry

- ▶ *Kloeppe* bottom
- ▶ 10 m<sup>3</sup> liquid volume

## 🕒 Fermentation stage

- ▶ peak fermentation
- ▶ CO<sub>2</sub> formation: 1 g L<sup>-1</sup> h<sup>-1</sup>
- ▶  $\dot{V}_{g,inlet} = 1.515 \times 10^{-3} \text{ m}^3 \text{ s}^{-1}$



# Example simulation scenario

## Geometry

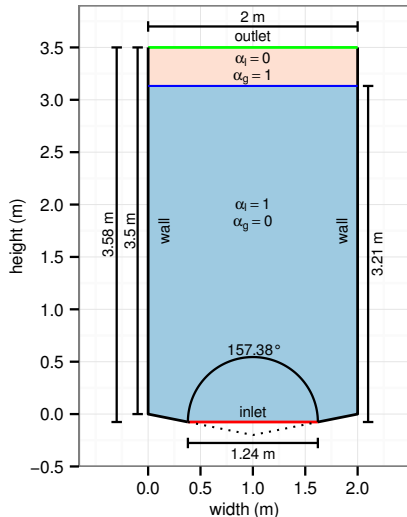
- ▶ *Kloepfer bottom*
- ▶ 10 m<sup>3</sup> liquid volume

## ⌚ Fermentation stage

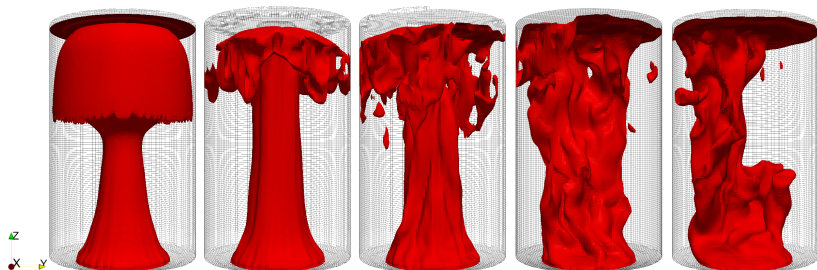
- ▶ peak fermentation
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## ~> Assumptions

- ▶ bubble formation predominantly at vessel bottom (Delente et al., 1969)
- ▶ constant bubble diameter (1 mm)

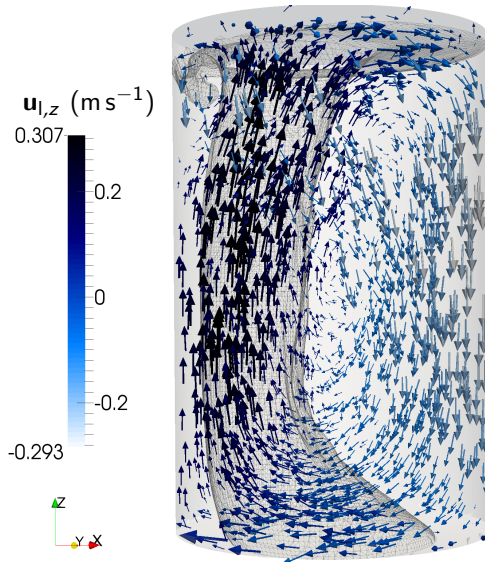


# Flow pattern initialization



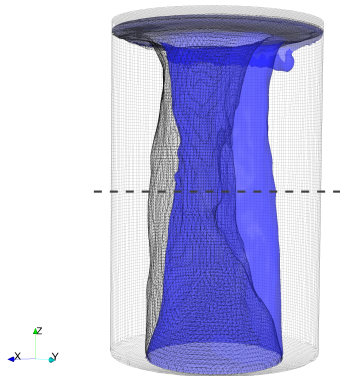
Bubble plume development with snapshots of the isosurface  $\alpha_g = 0.003$  after 10, 30, 60, 90 and 120s of real time.

# Fully developed flow

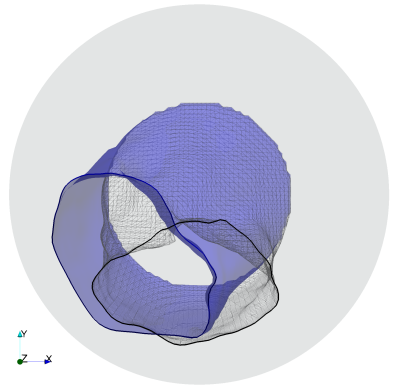


Time averaged liquid flow pattern and bubble plume dimensions (isosurface  $\alpha_g = 0.003$ ,  $120 \text{ s} \leq t \leq 300 \text{ s}$ ).

# Unsteadiness



(a) front



(b) top, cut at  $z = 0.5H$

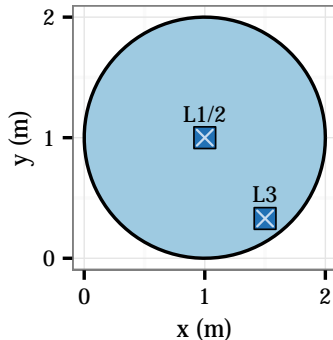
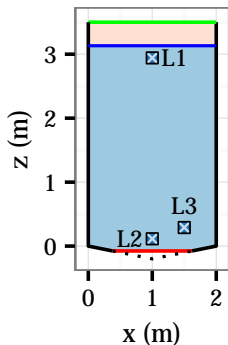
Time averaged bubble plume isosurface ( $\alpha_g = 0.003$ )  
blue:  $120 \text{ s} \leq t \leq 300 \text{ s}$ , wireframe:  $300 \text{ s} \leq t \leq 480 \text{ s}$ .

# Mixing evaluation

# Nutrient addition

## Passive scalar transport

$$\frac{\partial \alpha_l N}{\partial t} + \nabla \cdot (\alpha_l \vec{u}_l N) = \nabla \cdot (\alpha_l \Gamma_{\text{eff}} \nabla N) \quad (2)$$



## Locations

- L1 top
- L2 bottom
- L3 racking port

Tracer dosage locations L1-L3 inside GK

# Mixing scenarios

#	Fermentation stage	CO <sub>2</sub> formation	Flow initialization
T1	peak fermentation	1.0 g L <sup>-1</sup> h <sup>-1</sup>	120 s
T1r	peak fermentation	1.0 g L <sup>-1</sup> h <sup>-1</sup>	300 s
T2	early fermentation	0.1 g L <sup>-1</sup> h <sup>-1</sup>	120 s

# Mixing scenarios

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# Mixing time

## Definition

“the time in which the concentration of the tracer reaches within 95–98% of the final concentration” (Sahu et al., 1999)

# Mixing time

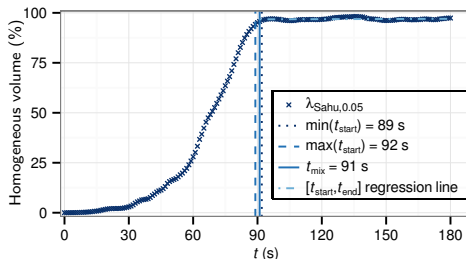
## Definition

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## CFD adaption

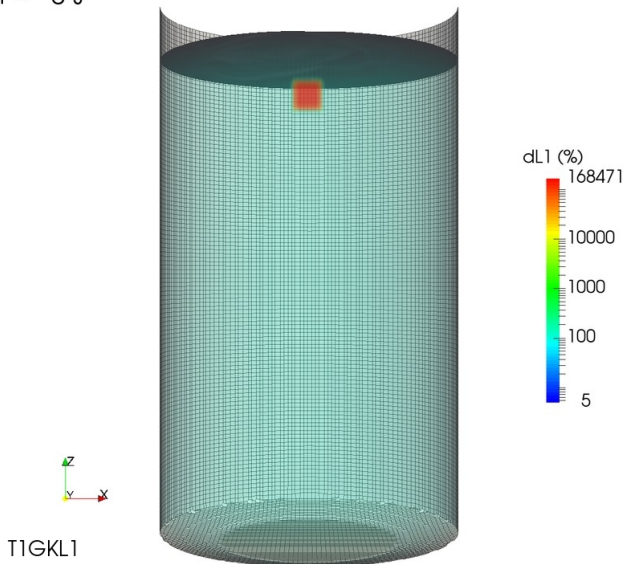
- ▶ usually based on experimental measurements  
→ limited locations
- ▶ here: evaluation in each cell  
→ measuring total homogeneous volume
- ▶  $t_{\text{mix}}$  at almost steady state

Example: T1 - GK - L1



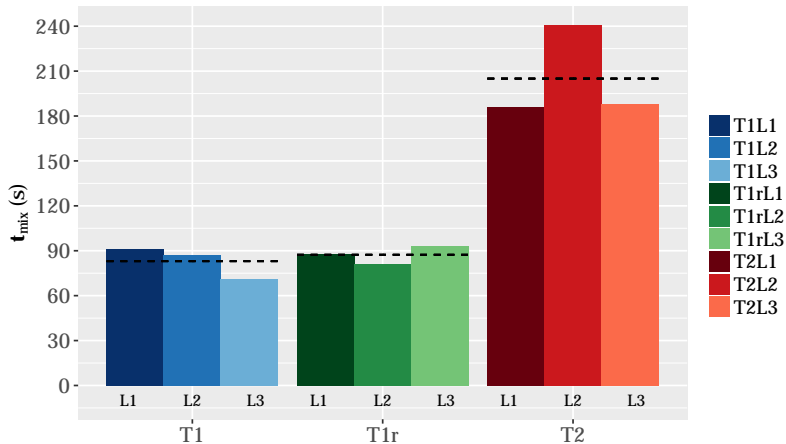
# Mixing simulation

$t = 0 \text{ s}$



# Mixing simulation

# Results



# Comparison with empirical correlations

## Mixing time correlations for bubble columns

$$t_{m,Riet} = 11 \frac{H_T}{D_T} (g u_{gs} D_T^{-2})^{-0.33} \quad (3)$$

(Van't Riet and Tramper, 1991)

$$t_{m,Sweere} = \frac{H_T^2}{\mathbb{D}_z} \quad (4)$$

$$\mathbb{D}_z = 0.36 (g D_T^4 u_{gs})^{\frac{1}{3}} \quad (5)$$

(Sweere et al., 1987)

$D_T$ : tank diameter (2 m)

$H_T$ : tank height (m), here:  $H_T = \frac{V_T}{\pi R_T^2} \approx 3.14$  m ( $R_T = 1$  m)

$u_{gs}$ : superficial gas velocity ( $u_{gs} = \frac{\dot{V}_{g,inlet}}{\pi R_T^2}$ , m s<sup>-1</sup>)

$V_T$ : tank volume (10 m<sup>3</sup>)

$g$ : gravitational acceleration (9.81 m s<sup>-2</sup>)

$\mathbb{D}_z$ : axial dispersion coefficient (m<sup>2</sup> s<sup>-1</sup>)

# Comparison with empirical correlations

## Simulations & correlations

#	$u_{gs}$	$\bar{t}_{mix}$	$t_{m,Riet}$	$t_{m,Sweere}$
T1	$4.8 \times 10^{-4} \text{ m s}^{-1}$	83 s	158 s	65 s
T1r	$4.8 \times 10^{-4} \text{ m s}^{-1}$	87 s	158 s	65 s
T2	$4.8 \times 10^{-5} \text{ m s}^{-1}$	205 s	341 s	139 s
T2/T1		2.47/2.35	2.15	2.14

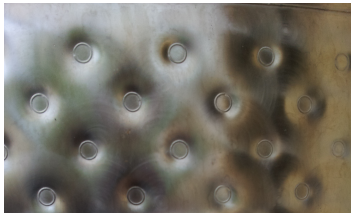
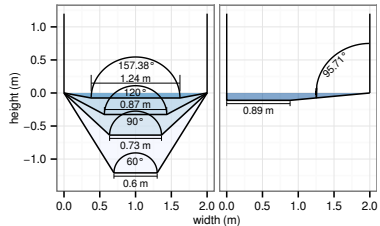
## Summary: Mixing evaluation

- ▶ repeatable average mixing time
- ▶  $\bar{t}_{mix,T2} \approx 2 \times \bar{t}_{mix,T1}$
- »» time scale of mixing should not affect yeast metabolism in phases of sufficient bubble formation

# Outlook

## Mixing analysis

- ▶ different tank geometries
- ▶ inlet definition

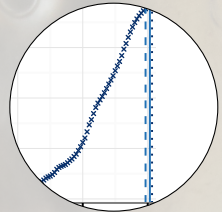
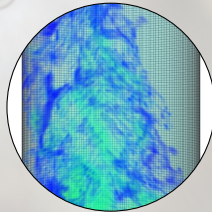
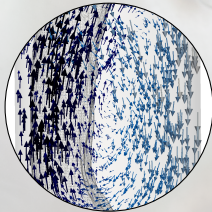
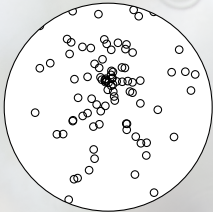


## Jacketed cooling

- ▶ temperature distribution
- ▶ optimal jacket dimensions

# CFD Analysis of Nutrient Mixing during Wine Fermentation

Bubbly Flow — Euler-Euler — Passive Scalar — Mixing Time



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# Drag & Lift Coefficient

## Drag Coefficient

(Dijkhuizen et al., 2010; Lau et al., 2011; Roghair et al., 2013)

$$C_D = Y_{\text{swarm}} \sqrt{C_D(\text{Re}_B)^2 + C_D(\text{Eo})^2} \quad (6)$$

$$C_D(\text{Re}_B) = \frac{16}{\text{Re}_B} \cdot \left( 1 + \frac{2}{1 + \frac{16}{\text{Re}_B} + \frac{3.315}{\sqrt{\text{Re}_B}}} \right) \quad (7)$$

$$C_D(\text{Eo}) = \frac{4\text{Eo}}{\text{Eo} + 9.5} \quad (8)$$

$$Y_{\text{swarm}} = 1 + \left( \frac{22}{\text{Eo} + 0.4} \right)^{\alpha_g} \quad (9)$$

## Lift Coefficient

(Rastello et al., 2010)

$$C_L = 0.5 + 4.0 \left( 1 - \frac{6}{5\text{Re}_B} \right) \exp \left( -\text{Re}_B^{1/6} \right) \quad (10)$$