



# IPRO 340- Business Study of Alternative Uses for Brewers' Spent Grain

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#### Introduction







Sponsor:

Rock Bottom Brewery, Lombard, IL What is spent grain?

Wet barley from beer production

Enough to fill Crown Hall one foot deep every month

There are 50+ breweries in Chicagoland

# **Project Goals**

340
Mashing Up Ideas
for Tuns of Results

Find alternative applications for spent grain

Analyze alternatives

Provide suggestions for Rock Bottom

# Group Organization

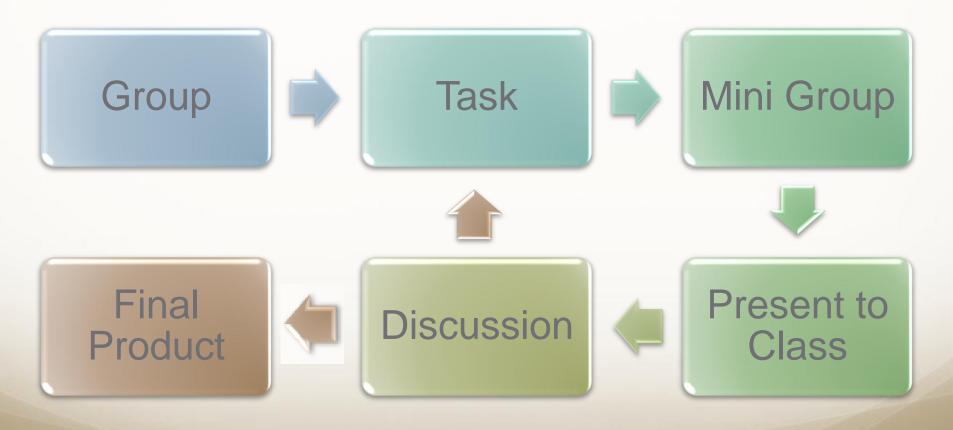
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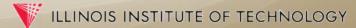
Primary Research Groups

Logistics

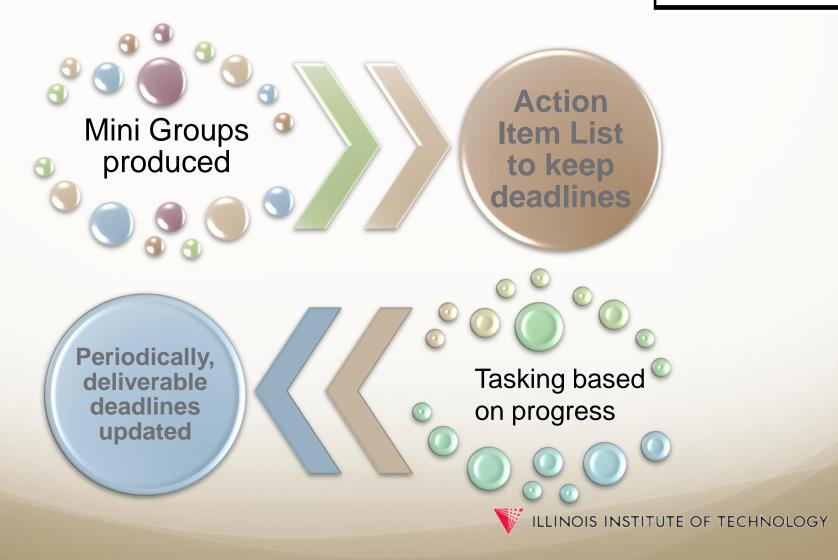
Food Alternatives Innovative Applications

#### Task Process





# **Group Dynamics**



#### Research Techniques

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Review of published papers

Survey of brewers

Presentations by experts (professors)

Interview of industry insiders

Biogas, vertical farming, traditional farmers, etc.

Survey of sponsor

Experimentation



The Idea Fermentors

**Ethical Dilemmas** 

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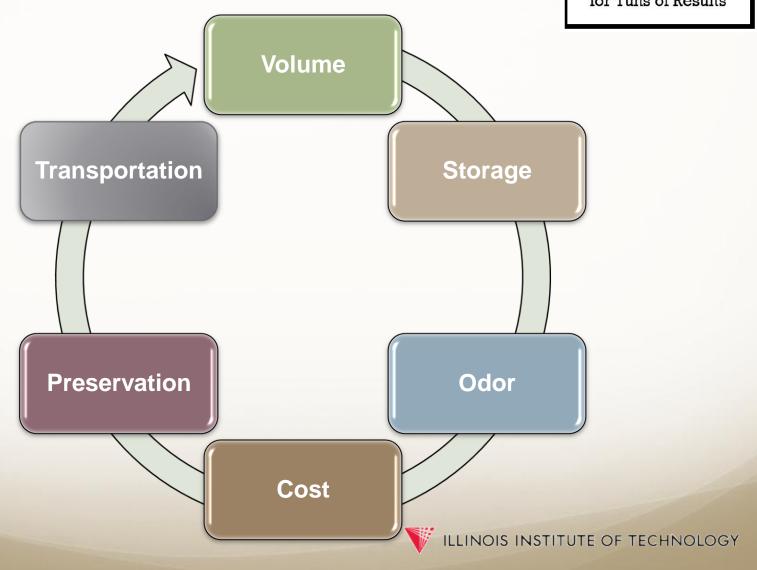
**Use of Logos** 

Trade Secrets

**Under 21** 

Free Range Animals Food Safety Problems

Core Issues.



## Why Preserve?

Increase Value \$\$\$\$

Reduce Weight & Volume

Reduce Spoilage Reduce Neighbor Complaints

#### Preservation Techniques

- Frozen "Sausages"
- Vacuuming
- Salting
- Drying



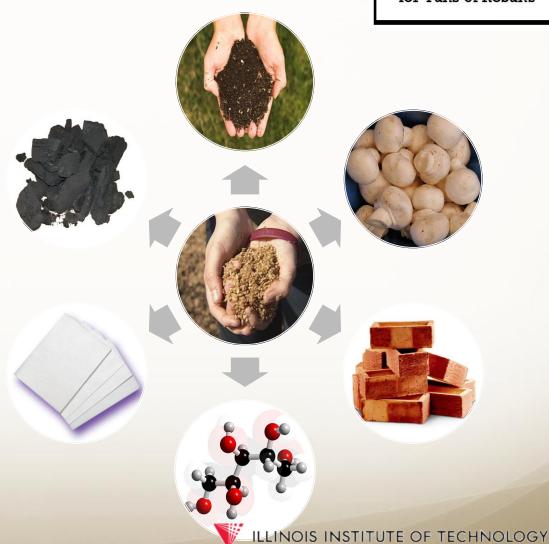






# **Analysis and Findings**

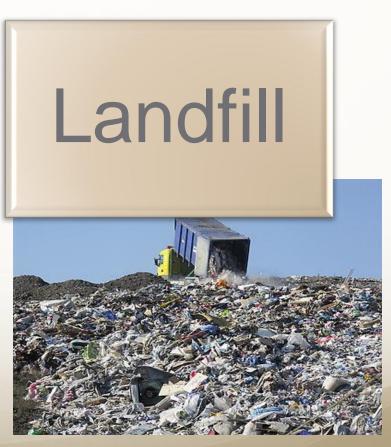
- Applications:
  - Biogas
  - Composting
  - Mushrooms
  - Brick
  - Absorbent
  - Xylitol
  - Paper
  - Charcoal
  - Vertical Farming

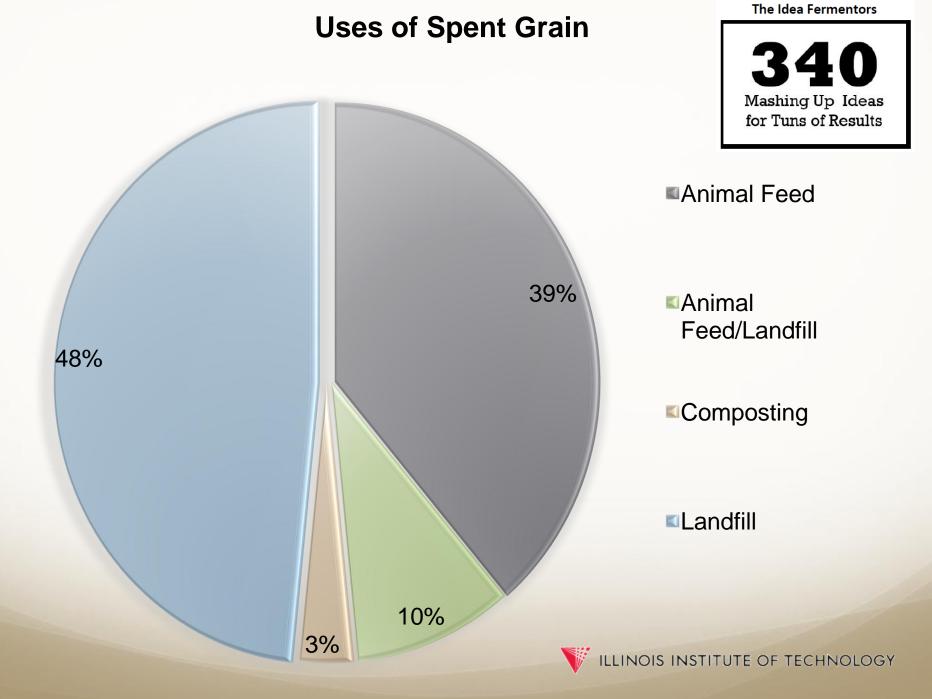


#### **Current Practices**

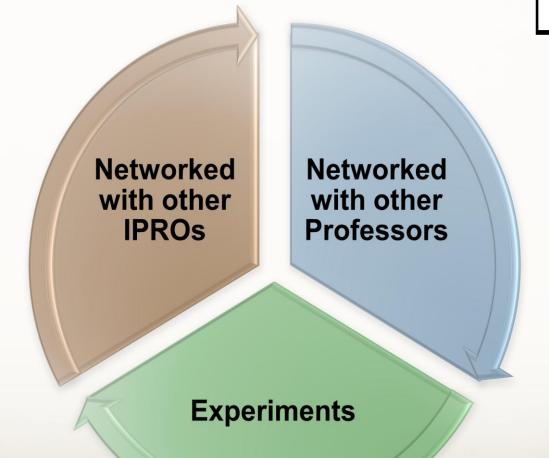
Currently, most spent grain goes to:







#### Conclusions



#### Achievements:

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Brewer's guide to alternative uses

Increase sponsor's awareness of alternatives

Spent grain is delicious!

#### **Future Works**

- Form a brewer's co-op
- Effective drying techniques
- Work further with Food Lab
  - Bacterial Studies
- Environment Impact







# Questions?

