

# Three-Dimensional Modeling of Whiskey Evaporation and Esterification

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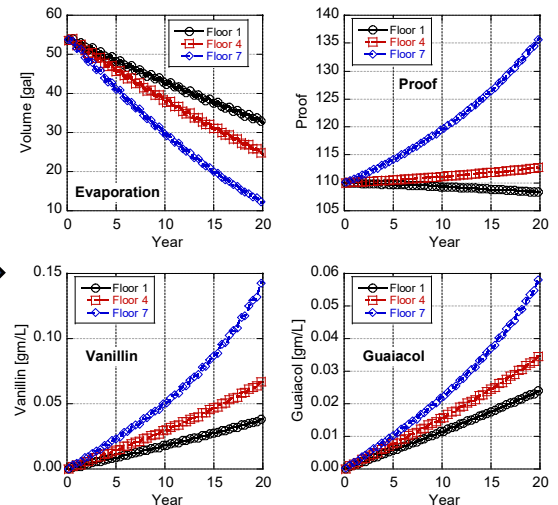
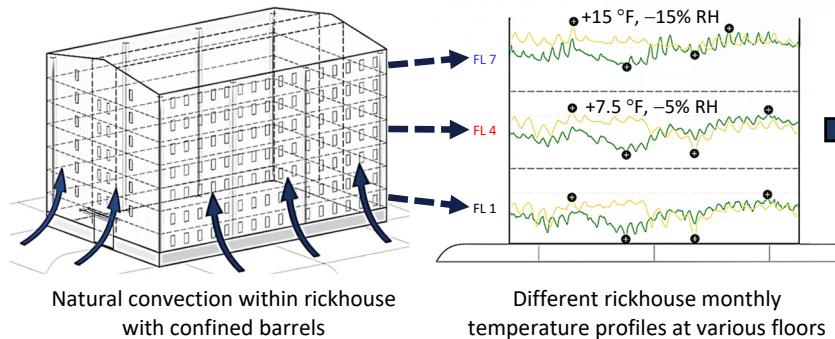
- Global sales projected to hit \$128 billion by 2028
- Compound annual estimated growth rate > 6%
- Customer demand increasing for premium spirits and innovative whiskey varieties



In combination with master distillers, predictive modeling of whiskey evaporation and esterification can help *tweak* whiskey characteristics

## Estimate barrel characteristics in rickhouse

- Any temperature and relative humidity profile possible
- Ethanol and water evaporate distinctly: predict ABV & ABW
- Chemistry tracks with surface area-to-volume ratio



- Years are simulated in minutes! 20 years = 1 hr run time

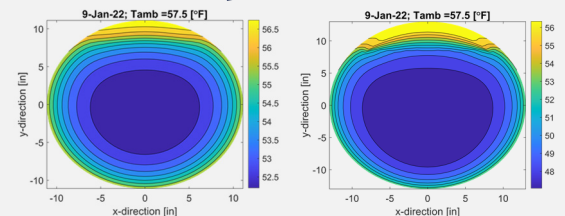
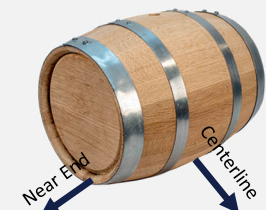
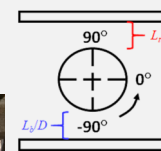
## Model capabilities

- Vertical and horizontal barrels both available
- Any size barrel (e.g., 2-gal vs. 50-gal)
- Captures surface area during evaporation
- Numerically stable – any time-step allowed!
- Runs on desktop computer

## Collaborate on model improvements

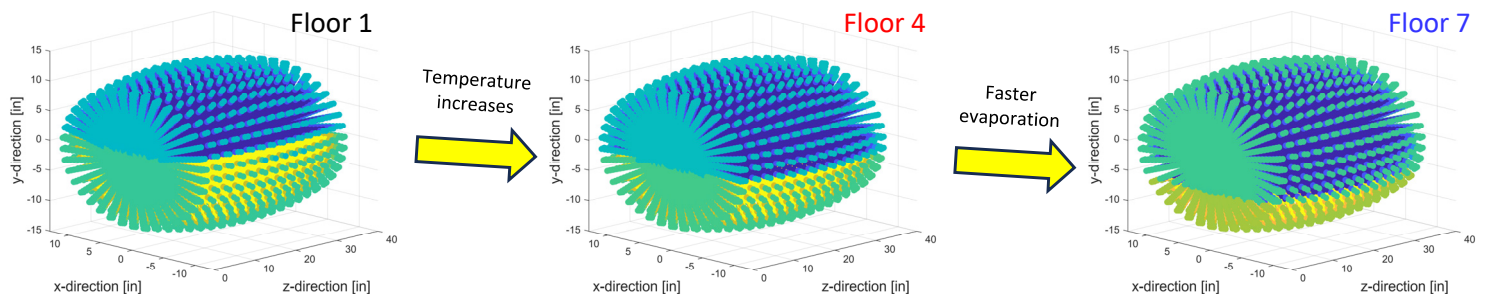
- Fast computational time facilitates calibration to available data
- Enhance chemistry based on char level
- Change type of staves and properties
- How do you want to use the model?

Heat transfer is based on barrel constraints in the rickhouse



## Predict evaporation before it happens

- Run forecasts as often as desired
- No special software needed
- Simulate unique rickhouses, diverse barrel locations
- Watch whiskey characteristics change dynamically



Looking for collaborators, data for model improvements, commercialization potential

Watch a short presentation on the model!



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