

Ethanol from Substrate

Corn is pounded into flour in a hammer mill
Mix in the water and the enzyme 'til the tank is filled
Add a touch of nitrogen mm
For the yeast to be strong and heal
185 Fahrenheit – degrees
substance, thick with a high viscosity
now it starts to break down
smaller starches have been broken free
thinned and pumped to a tank for the liquefaction
this cooked corn mash is a stage
for some enzyme action

alpha amylase
don't stay in the tank too long
cause you shake during liquefaction and break
down starches to smaller shapes
saccharify & ferment
the glucoamylase kicks out simple sugar and tastes
like a real imitation steak
to the yeast that eat their weight
gettin ethanol from substrate

Cool down the liquid to 90 Fahrenheit degrees
Pump it outta there and put it into one of these
Yes fermentation, please
This glucose heavy feast
Glucoamylase is added to the mix
to create and satisfy the sugar fix
Then the yeast is added
To eat the glucose - all of it
Thinned and pumped to a tank for the fermentation
This cooked corn mash is a stage
For some enzyme action

Then we separate with a centrifuge
It's looking great at 190 proof
With the molecular sieve, the final water leaves
And that 5% is history