

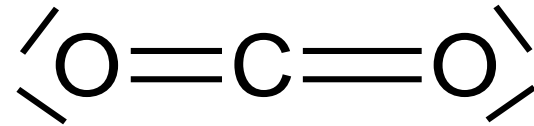
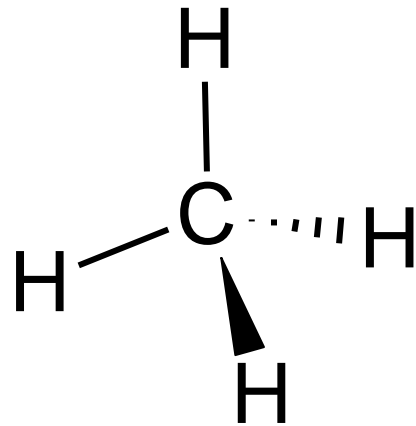


Biogas production

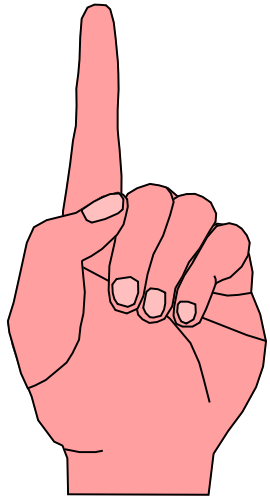
Via fermenter

What is biogas?

- Biogas is a mixture of CO_2 and CH_4
- Only CH_4 is suitable for energy production, biogas should contain at least 50% of it.
- It is produced out of biomass eg. fruits or corn



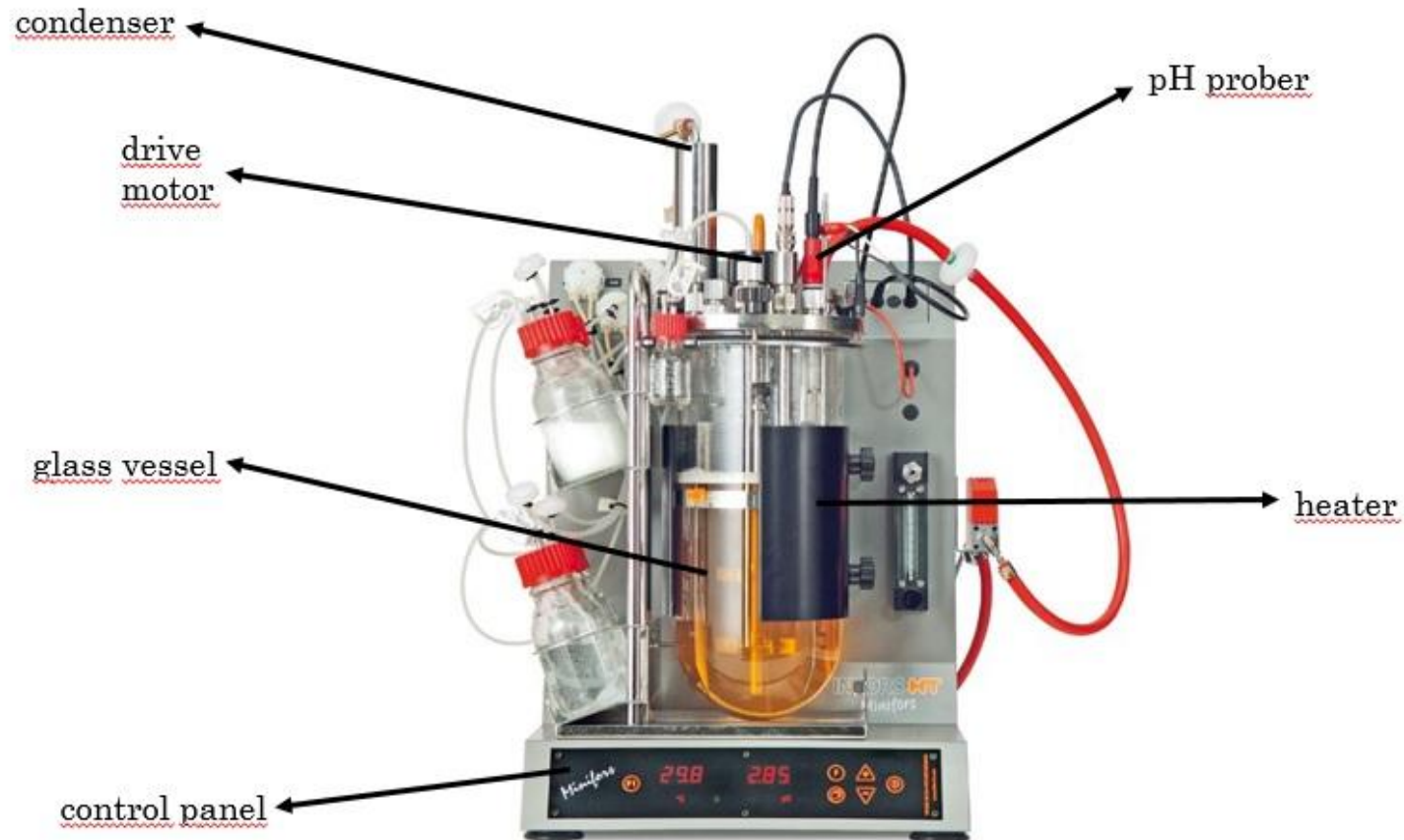
Attention!



- The biogas production only takes place under anaerob conditions, that means the fermenter has to be sealed **gas-proof!**
- $\text{C}_6\text{H}_{12}\text{O}_6 \rightarrow 3 \text{CH}_4 + 3 \text{CO}_2$

Fermenters in general

- Fermentor = vessel where is the substrate processed with the help of various microorganisms



Why do we do this?

- We want to determine perfect conditions to produce biogas:
 - optimal pH-value
 - best temperature
 - (most efficient stirring speed)

Fermentation

1. Fermentation

1.1 Filling till 90%

- Pour the glucose (10g/l) to the vessel so that the concentration in the substrate in the beginning of the fermentation amounts 10 g/l.



1. Fermentation

1.1 Filling till 90%

- Fill 90% of the fermenter with the inoculum.



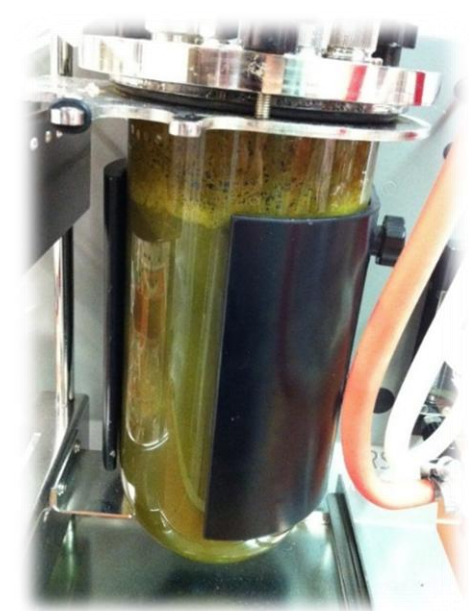
Dividing groups:

Groups 1-7:

Biology room (Thuc + Helena)

Groups 8-14:

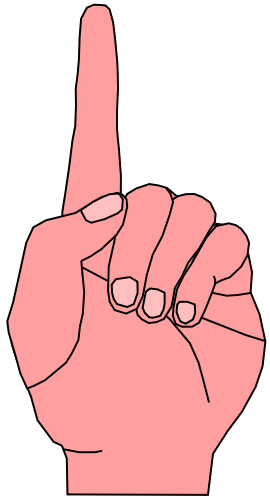
Biology prep (Nana + Terezie)



1. Fermentation

1.1 Filling till 90%

- Fill 90% of the fermenter with the inoculum.

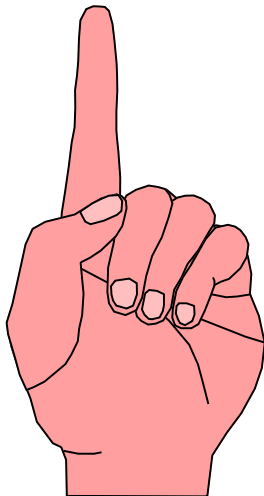


**Remember to mix
everything!**

1. Fermentation

1.2 Gas-proof?!

- Make sure you mixed everything



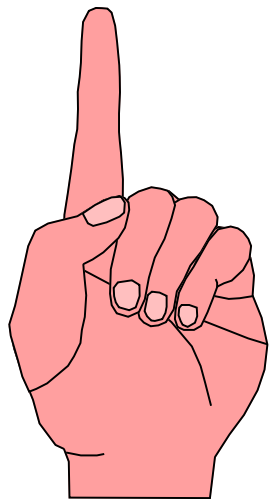
Make sure the fermenter is **closed** and check if it's **gas-proof**.

- The inoculum consists of corn with living microorganisms.

1. Fermentation

Parameters

- Temperature: **50 °C**
- Rotation speed: **200 rpm**



Attention! The heater must be under the water and should never touch the walls of the bucket or vessel!

1. Fermentation

Video 2

Task 1:

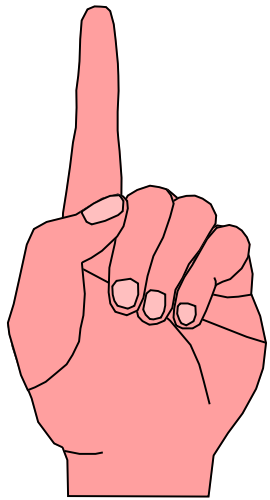
- Measure the concentration of glucose every 90 minutes

$t_0, t_{90}, t_{180}, t_{270}$

(By glucose determination)

Don't forget to **take notes** all
the time!

Reminder!



**Wash your hands
everytime you leave this
room!**

2. Quantitative determination of biogas

2.1 Gas syringe

- Link the gas syringe to the fermenter and check if it's gas-proof (pull the „Kolben“)



2. Quantitative determination of biogas

2.1 Gas syringe

Task 2:

Read the amount of the produced gas from the scale of the glass syringe. Do this every 30 minutes and represent the production rate in a graph.

3. Qualitative determination of biogas

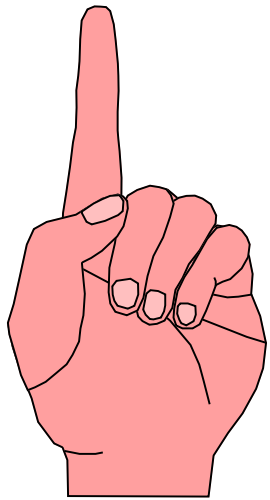
3.1 Flammable?

Task 3:

Test the ability to burn of the produced gas by using a syringe to put it into a flame



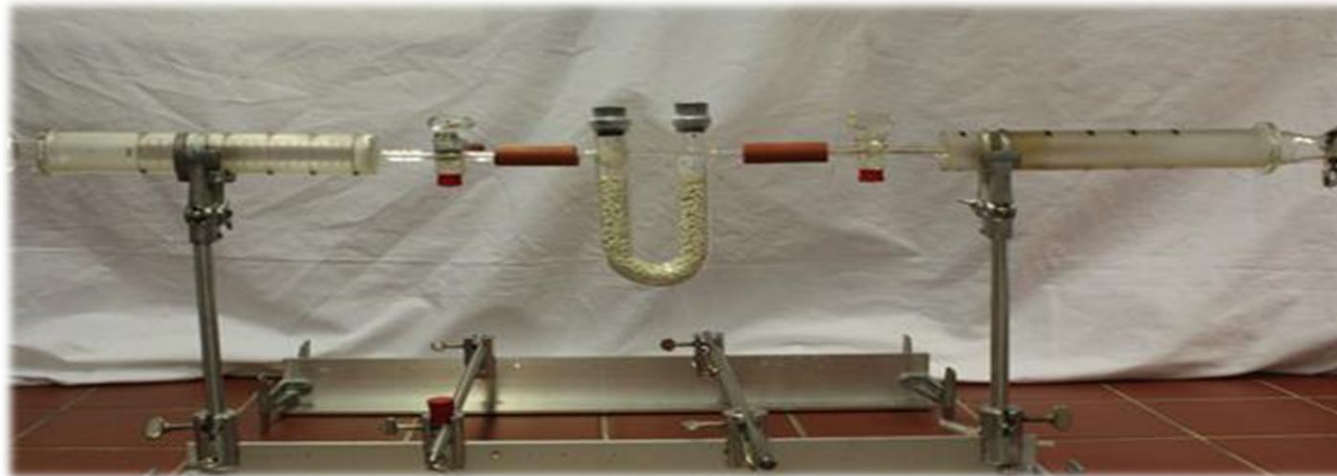
Reminder!



**At least one person
has to watch out for
the fermenter!**

3. Qualitative determination of biogas

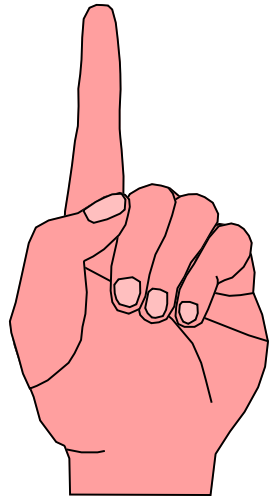
3.2 Chemical reaction of CO_2 with a mixture of NaOH and Ca(OH)_2



Task 4:

Fill 100ml of the biogas slowly through the U-pipe 3-5 times until the volume stays constant. Now read the amount of the chemical bound CO_2 from the scale of the glass syringe

Attention!



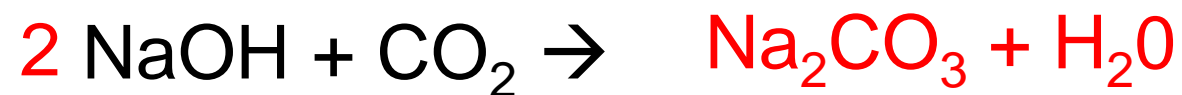
Don't forget to **take notes** all
the time!

3. Qualitative determination of biogas

3.2 Chemical reaction of CO₂ with a mixture of NaOH and Ca(OH)₂

Task 5:

Complete the following reactions:



3. Qualitative determination of biogas

3.3 Gas chromatography

Task 6:

Inject 0,5 ml of the produced bio-gas mixture in the gas chromatograph and analyse the chromatogram.

GC-separation conditions are:

- Mobile phase: Helium
- Stationary phase: Silicon oil (non polar)

3. Qualitative determination of biogas

3.3 Gas chromatography

Dividing groups:

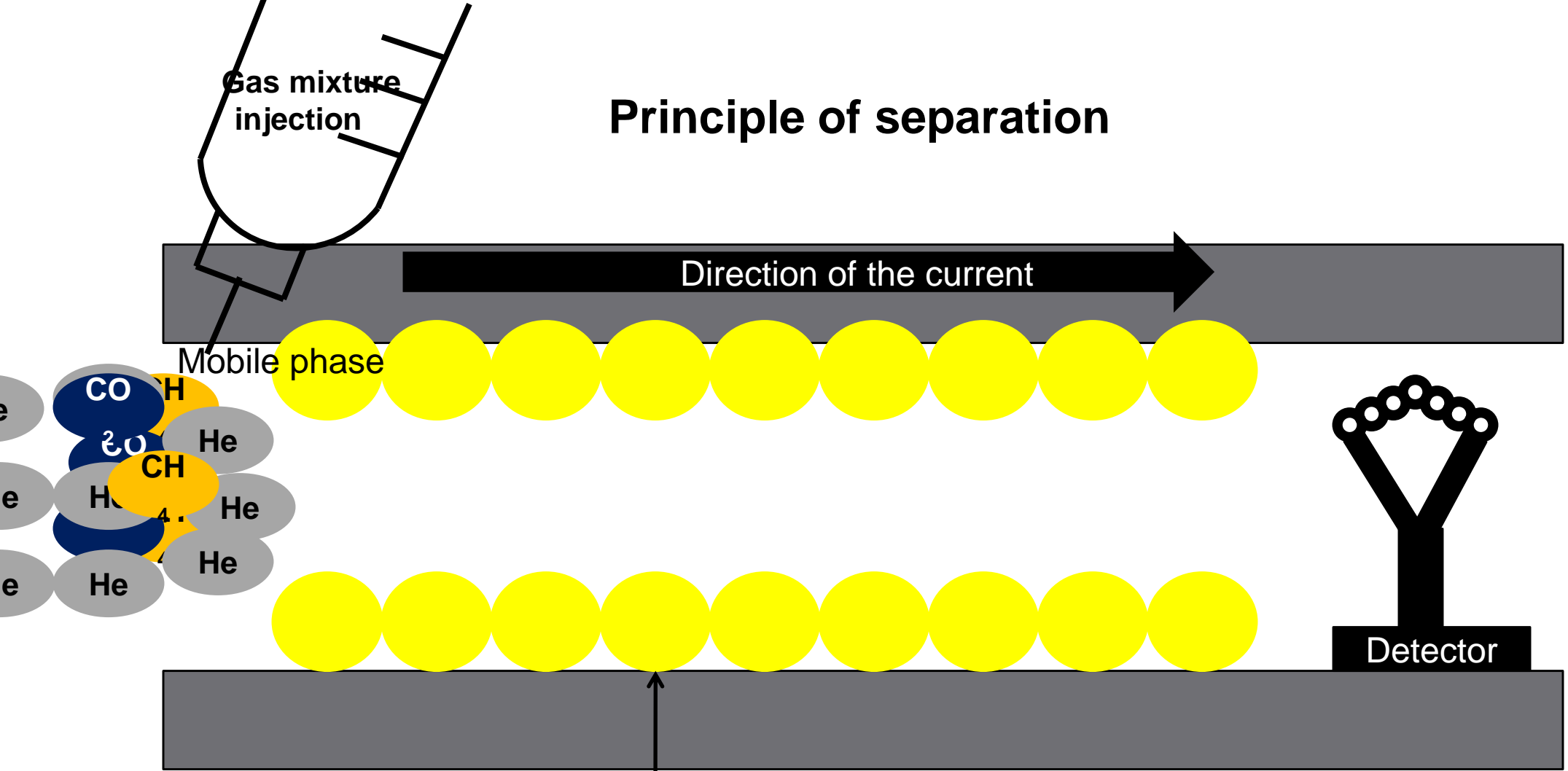
Groups 1-7:

GC on the left side

Groups 8-14:

GC on the right side

Principle of separation



Silicon oil as unpolar stationary phase

Why does **CH₄** have shorter retention time?
Helium - mobile phase

Why does **CO₂** have longer retention time?

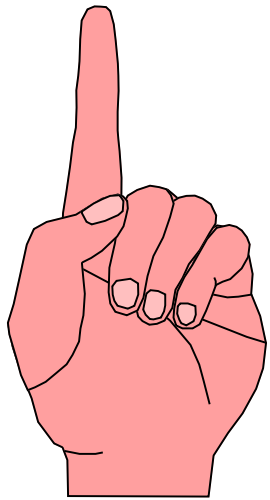
3. Qualitative determination of biogas

3.3 Gas chromatography

Task 7:

Match the retention times of the gases (CH_4 , N_2 , CO_2) with the peaks of the chromatogram regarding to the substance properties.

Reminder!



**At least one person
has to watch out for
the fermenter!**



ALL LIFE IS

an experiment

THE MORE
EXPERIMENTS
YOU MAKE

the better

Ralph Waldo Emerson