

Spent (Brewers) Yeast

DESCRIPTION

Over the course of brewing, the yeast involved in brewing can quadruple in quantity. This spent yeast is removed from the liquid through filtering, suctioning or settling. As much yeast as possible is reused in the process; excess yeast is sold off. Brewers yeast is a fine, light brown powder.

CLASSIFICATION

Proteins

SOURCE INDUSTRY

[Breweries](#)

ANNUAL VOLUME GENERATED IN WISCONSIN

5-10 lbs/barrel beer¹

CURRENT APPLICATIONS

Process reuse, animal consumption, nutraceutical

PRICE

Less than \$1/lb as nutraceutical

APPLICABLE BIOREFINING PROCESSES

[Anaerobic digestion](#), [biomass gasification](#), [fast pyrolysis](#), [thermochemical liquefaction](#)

REFERENCES

¹ Galitsky, Christina. 2003. Energy Efficiency Improvement and Cost Saving Opportunities for Breweries. Lawrence Berkeley National Laboratory. Berkeley, CA. eetd.lbl.gov/ea/ies/iespubs/50934.pdf (27 April 2004).

Brewers Yeast, Dried. Ingredients 101. www.ingredients101.com/bydried.htm (27 April 2004).