

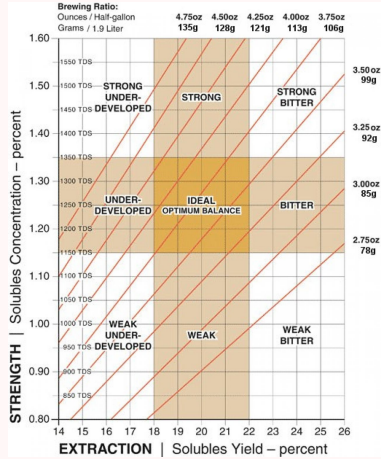
Brewing Filter Coffee: Mathematical Model of Coffee Extraction

Modelling Camp, ICMS
March 24, 2016





The Problem



Outline

- ▶ Examining the concentration of granules vs coffee in solution.
- ▶ Model the flow through the coffee-bed.
- ▶ Simplify model of extraction with advection in the filter.
- ▶ **Exciting Results!**



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Basic Variables:

$$C_c := \frac{m_c}{V\theta}, \quad C_g := \frac{m_g}{V(1 - \theta)},$$

where: C_c represents the concentration of the coffee in water

C_g the concentration of the coffee granules

θ is the porosity of the coffee



Basic Equations

Equation of transport of coffee for constant density of water at a certain temperature:

$$\frac{dC_c}{dt} = \alpha(1 - \theta)(C_g - G\lambda)(S - C_c) - (v_w \cdot \nabla C_c)$$

Conservation of coffee granules

$$\frac{d}{dt} (\theta C_c + (1 - \theta) C_g) = 0$$

$$\implies \theta C_c + (1 - \theta) C_g = (1 - \theta) G$$

G is the starting concentration of granules, and S is the maximum concentration of dissolved coffee, α is the extraction rate.



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Equation describing the coffee concentration within the granules:

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Dimensionless System

Dimensionless system without advection:

$$\begin{aligned}\frac{d\tilde{C}_c}{dt} &= B(1 - \theta)G(\tilde{C}_g - \lambda)(1 - \tilde{C}_c) \\ \frac{d\tilde{C}_g}{dt} &= -\theta(\tilde{C}_g - \lambda)(1 - \tilde{C}_c),\end{aligned}$$

where $\tilde{C}_c := \frac{C_c}{S}$, $\tilde{C}_g := \frac{C_g}{G}$, $\tilde{t} = t/T$ and $B = G/S$



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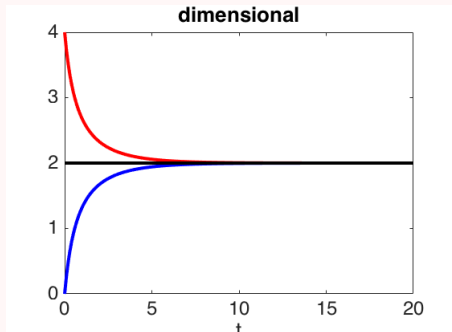


Results for the concentrations

$$\tilde{C}_c = \frac{B(1-\theta)}{\theta}(1 - \tilde{C}_g)$$

$$\tilde{C}_g = \frac{\lambda\theta + (1-\lambda)(\theta - B(1-\theta))e^{-\tilde{j}t}}{\theta + (1-\lambda)(1-\theta)Be^{-\tilde{j}t}},$$

where $\tilde{j} = \theta - (1-\lambda)B(1-\theta)$



Flow Through the Coffee-Bed

Darcy's law describes the flow of water through the coffee (porous medium)

$$q = -\frac{k}{\mu} \nabla P$$

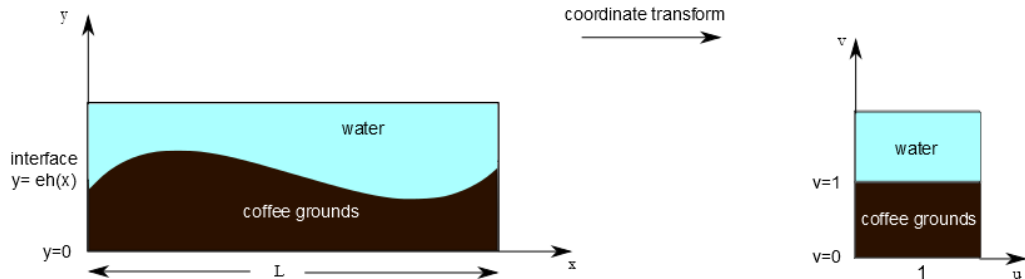
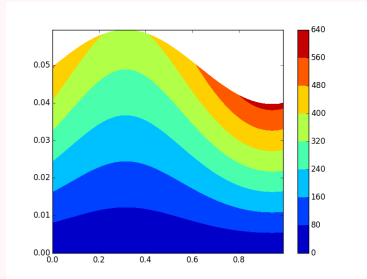


Figure: $x = Lu$, $y = h(u)v$.

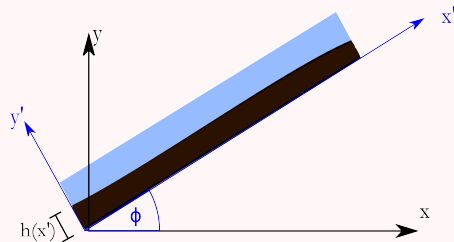
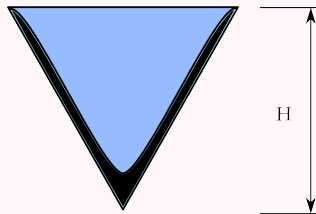
Pressure-Velocity

$$\text{Pressure: } P = \rho_w g y \left(\frac{H}{h(x)} - 1 \right) + P_0$$

$$\text{Velocity: } v_y = \frac{-\kappa}{\theta \mu} \rho_w g \left(\frac{H}{h(x)} - 1 \right)$$



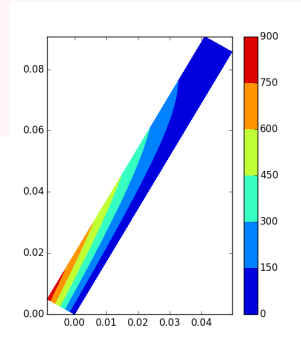
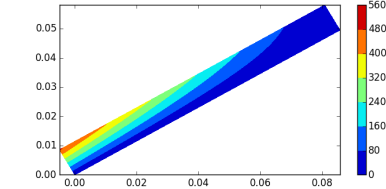
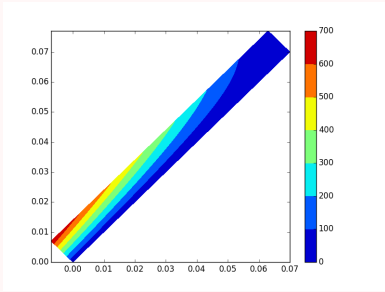
Rotating the Problem



$$\text{Pressure: } P = \rho_w g h^{-1} y' (H - x' \sin(\phi) - h(x') \cos(\phi))$$

Rotating the Problem

Figure: Pressure distribution at inclination angle 45, 30, 60 respectively



Mean-field Approximation

Average over coffee bed height:

$$\tilde{C}_c = \frac{1}{h} \int_0^h C_c dz$$

$$\tilde{C}_g = \frac{1}{h} \int_0^h C_g dz$$

$$\begin{aligned} \frac{1}{h} \int_0^h (\nabla \cdot \mathbf{v}_w C_c) dz &= \mathbf{v}_w (C_c(h) - C_c(0)) \\ &= -\mathbf{v}_w \tilde{C}_c \end{aligned}$$

Mean-field approximation:

$$\frac{1}{h} \int_0^h f(C_c, C_g) dz \approx f(\tilde{C}_c, \tilde{C}_g)$$



Average \tilde{C}_c and \tilde{C}_g

Average over volume using mean-field argument:

$$\int_0^h \left[\frac{\partial C_c}{\partial t} + \nabla \cdot (C_c v_w) \right] dz = \int_0^h \alpha(1 - \theta)(C_g - G\lambda)(S - C_c) dz$$

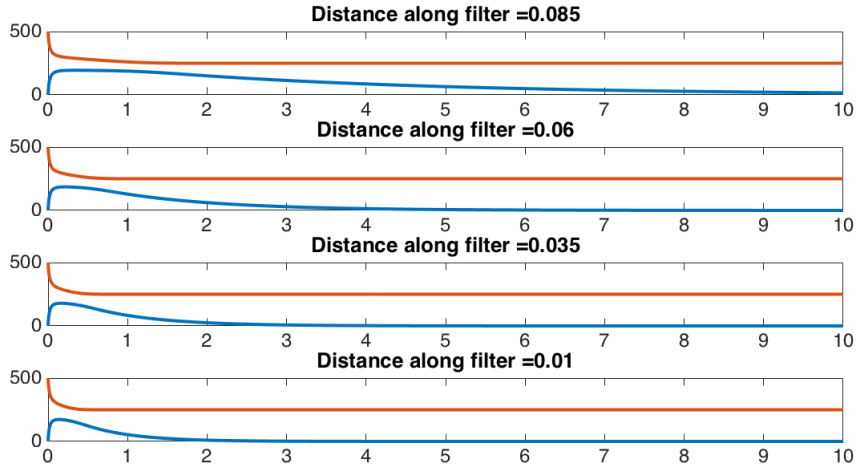
$$\frac{\partial \hat{C}_c}{\partial t} - v_w \hat{C}_c = \alpha(1 - \theta)(\hat{C}_g - G\lambda)(S - \hat{C}_c)$$

$$\int_0^h \frac{\partial C_g}{\partial t} dz = \int_0^h -\alpha\theta(C_g - G\lambda)(S - C_c) dz$$

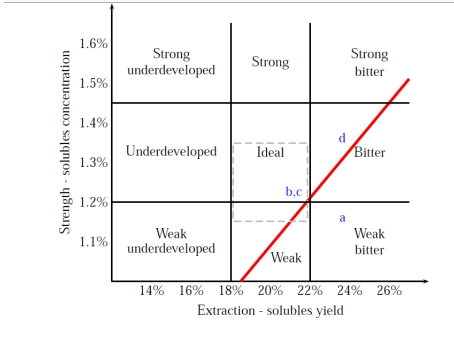
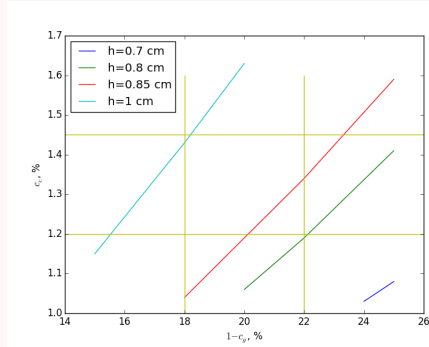
$$\frac{\partial \hat{C}_g}{\partial t} = -\alpha\theta(\hat{C}_g - G\lambda)(S - \hat{C}_c)$$

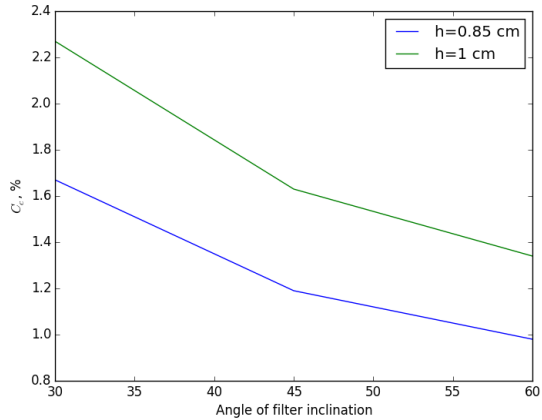
Illustration of the solution with advection

C_c -blue curve, C_g red curve



Brewing Control Chart Comparison





Conclusions and future research

- ▶ We developed a basic model, which for a given geometry of the coffee bed predicts quality of the coffee
- ▶ More coffee is extracted at the top of the filter rather than at the bottom due to the lower pressure and lower velocity
- ▶ An decrease in the angle of inclination of the filter leads to an increase in the concentration of coffee in the solution
- ▶ Our model predicts the height of the coffee bed along the filter should be in the range $0.8 < h < 1$ cm
- ▶ Straightforward extensions: 3D axisymmetric model, variable h
- ▶ Further improvements: consider the process of a coffee bed deformation and chemical impact



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