DALHOUSIE UNIVERSITY

# Labatt Oland Brewery - Brewhouse Scheduling Optimization

FACULTY OF ENGINEERING

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### Background

Labatt Oland Brewery, Nova Scotia's largest brewery, brews local and global brands across Canada. Weekly schedules are developed to meet demand. Meeting demand can be challenging, especially if downtime is caused by avoidable situations. Suboptimal schedules can lead to unnecessary downtime, inefficient production, and an inability to meet production targets.

**Problem Statement:** The objective was to improve Labatt Oland Brewery's schedule by minimizing production makespan based on brewing targets, whilst standardizing and improving their Excel scheduling tool.

**Project Scope:** Develop an optimized brewhouse schedule by changing scheduling elements and standardizing the scheduling tool.

#### **Brewhouse Process**

**Brewing:** 11 different brand types utilize a sequence of 5 different types of vessels, as shown in Figure 1.

Cereal Cooker Mash Mixer Lauter Tun Kettle Hot Wort Ta
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Figure 1: Brew flow in vessel sequence

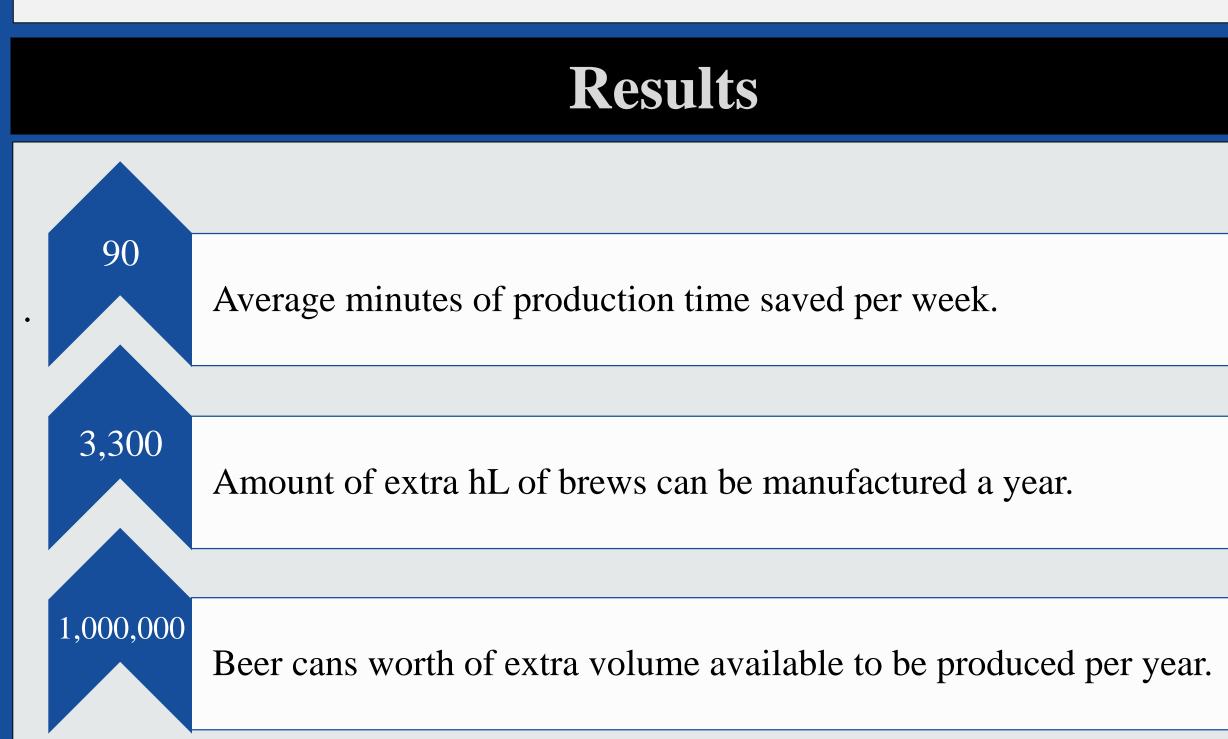
**Fermentation:** 15 fermentation tanks of 4 types based on brew capacity and brand type.

**CIP** (**Clean in Place**): Process of cleaning the brewhouse kettle and is performed every 16 brews or less, delaying the following brew.

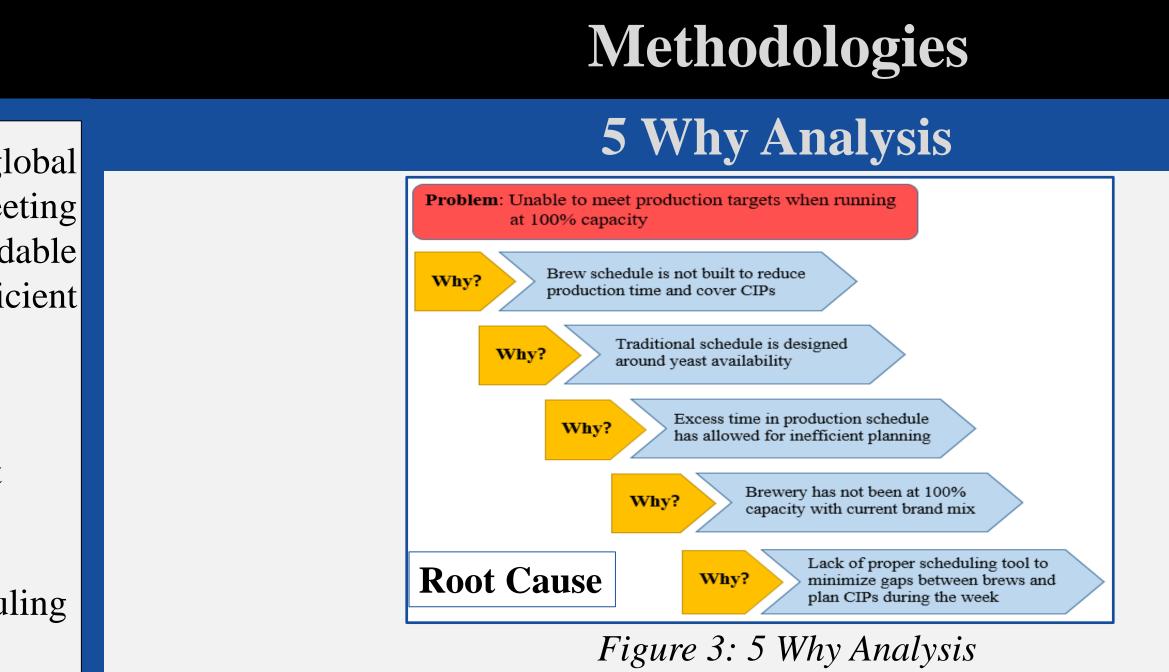
**Scheduling:** Brews are scheduled prior to start of production week. The schedule is manually created based on experience and historical knowledge. Frequent changes are done throughout the production week. Current scheduling tool is shown in Figure 2.

								Br	ew Sc	hedul	e		
Planned final 10-12-2		2-20 3:25 AM	25 AM Current final cool in time:			10-1	2-20 3:25	0 3:25 AM		ed lost m plan:	0:00		
First Brev	w	1138		N	leek Sta	arting:	5-Oct	Week Number	41 /	52			
Day	Time	Updated Day	#	Boiler CIP	CC CIP	Mash In Time	Cool In Time	pitch brew	Brew Number	Ferm	Brand	Target Brew Volume	QC
Monday	4:30	5-Oct	1	0		19:00	4:30		1138	1	BUD LIGHT RICE	300	
		5-Oct	2	0		0:15	9:45		1139	1	BUD LIGHT RICE	300	
		5-Oct	3	0		5:30	15:00		1140	1	BUD LIGHT RICE	300	
		5-Oct	4	0		10:45	20:15		1141	1	BUD LIGHT RICE	300	
		5-Oct	5	0		17:05	23:40		1142	2	BUDWEISER	300	
Tuesday		6-Oct	6	0		20:30	3:05		1143	2	BUDWEISER	300	
		6-Oct	7	0		23:55	6:30		1144	2	BUDWEISER	300	
		6-Oct	8	0		3:20	9:55		1145	2	BUDWEISER	300	
		6-Oct	9	0		4:25	12:25		1146	6	BUSCH	400	
		6-Oct	10	0		8:10	16:10		1147	6	BUSCH	400	
		6-Oct	11	0		11:55	19:55		1148	6	BUSCH	400	
		6-Oct	12	0		16:50	23:25		1149	3	BUDWEISER	300	
Wednesday		7-Oct	13	0		20:15	2:50		1150	3	BUDWEISER	300	
		7-Oct	14	0		23:40	6:15		1151	3	BUDWEISER	300	
		7-Oct	15	0		3:05	9:40		1152	3	BUDWEISER	300	

Figure 2: Current Brewhouse Scheduling Tool



Department of Industrial Engineering



#### **Data Analysis**

**Collection:** Vessel cycle and transition time data was collected using the client's Remote HMI system and previous brewhouse schedules.

**Cleansing:** Box plot was used to remove any outliers in the data, as shown in Figure 4.

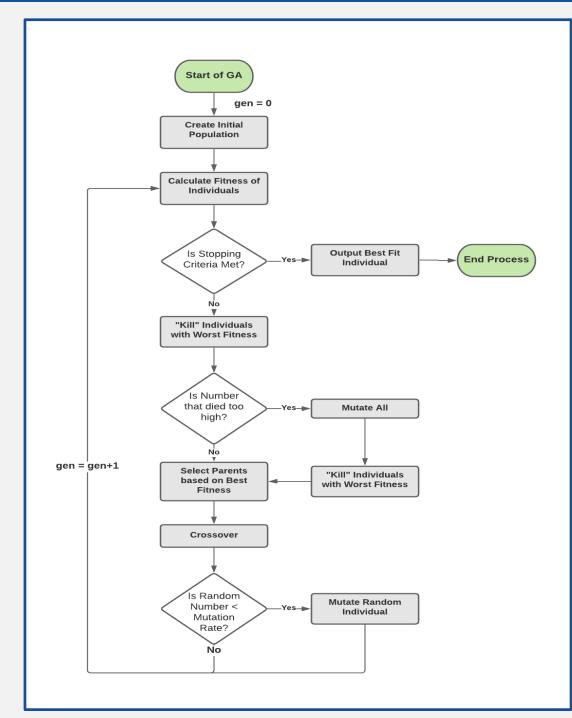
Application: Delays are used in the algorithm to determine the minimum optimal makespan.

Analysis: Equations were created to determine the minimum delay between brews.

Budweiser Cereal Coo	
	1:29
	1:27
	1:26
	1:24
	1:23
	Cycle Times (hh:mm) 1:55 1:50
	⊫ 1:20 ଅତ୍
>	ර 1:19
	1:17
	1:16
	1:14

Figure 4: Boxplot Data Cleansing

### Mathematical Model & Algorithm



Mathematical Model: The problem was formulated as a No-Wait Permutation Flow Shop Problem (NWPFSP) with the objective to minimize the total makespan. Batching, CIP allocation, and fermenter availability were formulated within the model.

Algorithm: Based on literature review a genetic algorithm was developed to solve the model, as shown in Figure 5.

Figure 5: Genetic Algorithm Process Map

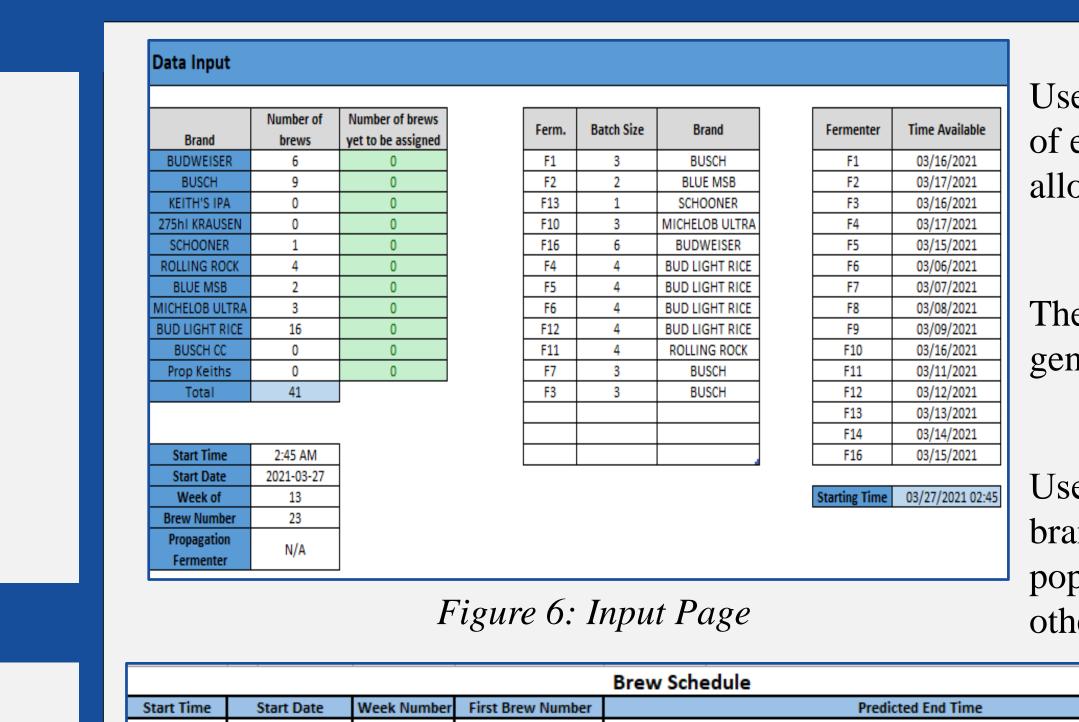
### Implementation

The client tested 3 versions of the tool to examine the reliability and ease of use of the model and gather feedback to implement improvements. A user guide was provided as a standard procedure to utilize the tool and provide training.

### **Future Improvements**

- Expand scheduling time horizon.
- Incorporate other types of vessel CIPs in the scheduling tool.
- Incorporate propagation into scheduling tool.

### **Details of Interface Design**



Brand

SCHOONER

BUD LIGHT RICE

BUD LIGHT RICE

BUD LIGHT RICE

ROLLING ROCK

ROLLING ROCK

ROLLING ROC ROLLING ROCK

BUD LIGHT RICE

BUD LIGHT RICE

BUD LIGHT RICE

Kettle CIP

BUD LIGHT RICE

BUSCH

BUSCH

BUD LIGHT RICE

Fermenter

F13

F4

F4

F4

F4 F11

F11

F11

F11

F12

F12

F12

N/A

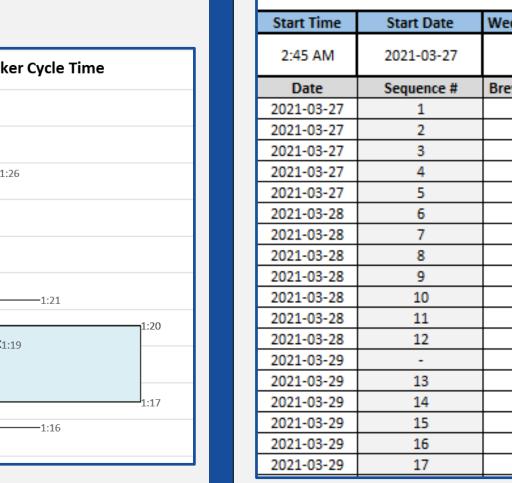
F12

F7

F7

F7

F5



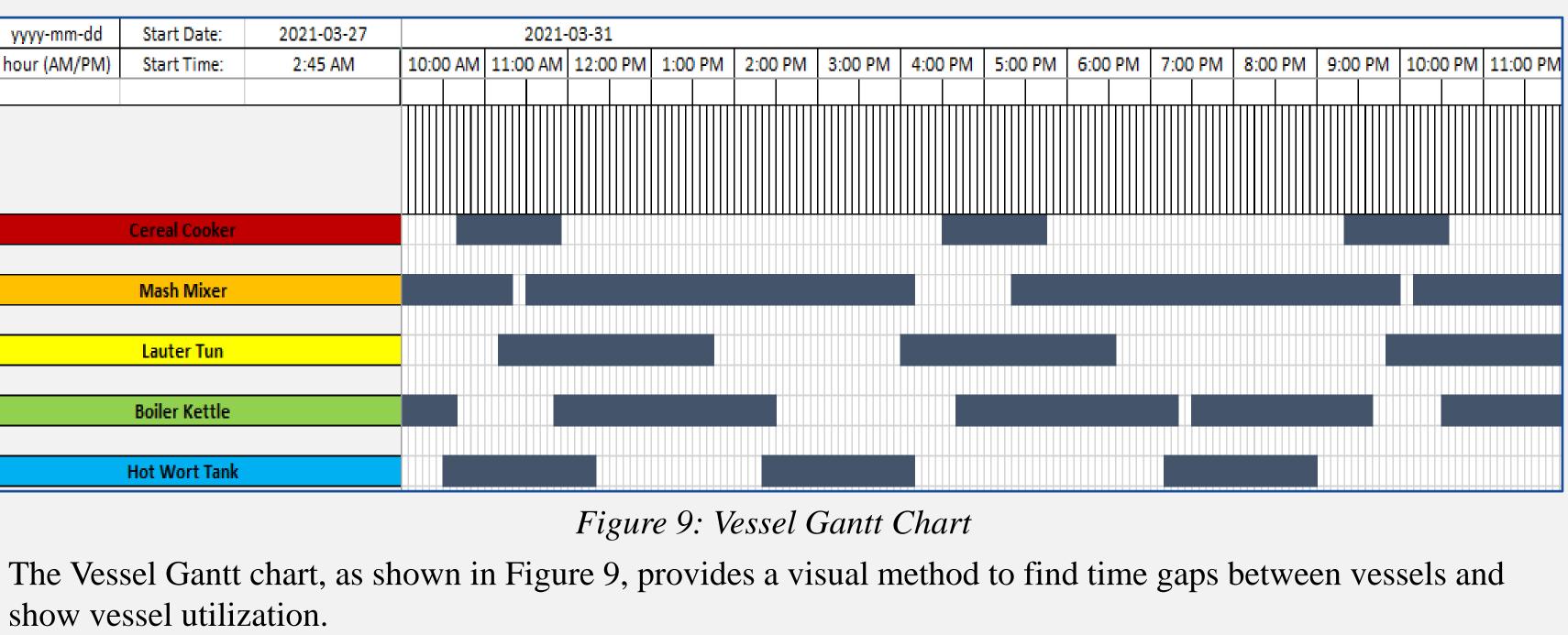
yyyy-mm-dd	Start Date:	2021-03-27											
hour (AM/PM)	Start Time:	2:45 AM	AM	1:00 AM	2:	00 AM	3:00	) AM	4:00	MAC	5:00	) AM	
Brew Number - Sequence #	Date	Brand Type											
32-10	2021-03-28	BUD LIGHT RICE											
33-11	2021-03-28	BUD LIGHT RICE											
34-12	2021-03-28	BUD LIGHT RICE											
	2021-03-29	Kettle CIP											
35-13	2021-03-29	BUD LIGHT RICE											
36-14	2021-03-29	BUSCH											
37-15	2021-03-29	BUSCH											
38-16	2021-03-29	BUSCH											

*Figure 8: Gantt Chart* 

04/03/2021 03:00 PM

Comments

A Gantt chart was created to display when each brew passes through each vessel, as shown in Figure 8. This allows the users to see when there are time gaps in the process, to potentially add vessel CIPs.



### Acknowledgements

Labatt Oland Brewery and Dalhousie Department of Industrial Engineering





#### Input

Users input key information such as, number of brews of each brand type, start time and date, and fermenter allocation and availability time, as shown in Figure 6.

#### Logic

The code reads in the inputs and the genetic algorithm generates the best solution in an average of 16 mins.

#### Output

Users press the "Generate Solution" button to output brand order of sequence. The schedule page is then populated with predicted start and end times with other brand specific data, as shown in Figure 7.

	R	estore Previous Solution	Export Schee	dule	
Target Brew Volume	Air/O2	Start Time	Actual Start Time	Actual Start Date	Time Difference (mins)
330	02	2:45 AM	2:55 AM	2021-03-27	10
300	Air	3:25 AM	3:38 AM	2021-03-27	13
300	Air	8:28 AM	8:28 AM	2021-03-27	0
300	Air	1:18 PM	1:17 PM	2021-03-27	-1
300	Air	6:07 PM	6:09 PM	2021-03-27	2
310	Air	2:44 AM	2:59 AM	2021-03-28	15
310	Air	5:46 AM	6:06 AM	2021-03-28	20
310	Air	8:53 AM	9:22 AM	2021-03-28	29
310	Air	12:09 PM			
300	Air	12:29 PM			
300	Air	5:19 PM			
300	Air	10:09 PM			
-	-	6:59 AM			
300	Air	4:00 AM			
400	Air	10:23 AM			
400	Air	2:43 PM			
400	Air	7:03 PM			
300	Air	10:23 PM			

#### Figure 7: Schedule Page

