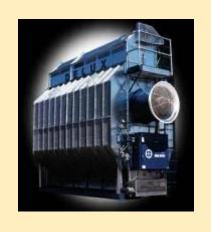
# **Grain Storage Management**



West Winfield, NY February 3, 2015



Kenneth Hellevang, Ph.D., P.E. Extension Engineer & Professor

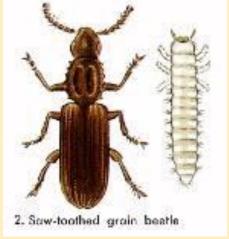




# Grain Storage Problems

- Mold
  - Moisture
  - Temperature
- Insects
  - Temperature
  - Cleanliness
  - Grain Protectant
    - Long-term storage







# **Grain Storage Steps**

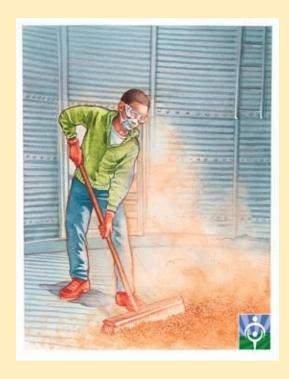
- Prepare the structure.
- Prepare the grain.
- Manage the stored grain:
  - Monitoring
  - Aeration





## Clean the Structure











## **Prepare the Grain**

- Grain moisture
- Grain temperature
- Grain condition-kernel damage





#### **Moisture Measurement**

### Representative Sample

#### Follow Instructions

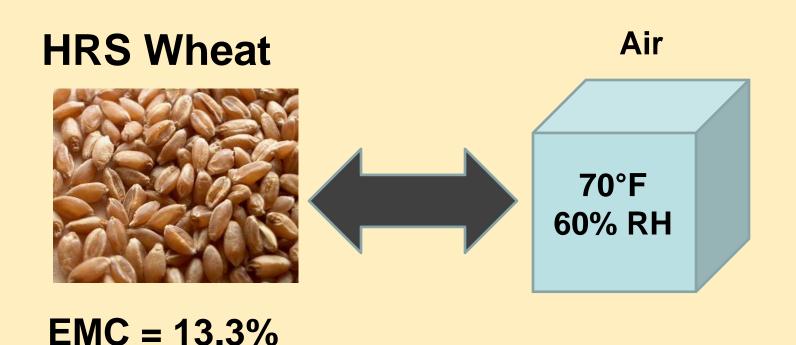


- Adjust for temperature
- May not be accurate <40°F</li>
- Electronic meters more sensitive to outside of kernel
- Meters affected by condensation
- Measure moisture content
- Place sample in sealed container for 6-12 hrs.
- Warm to ~70°F
- Recheck moisture





## **Equilibrium Moisture Content**





# Recommended Long-Term Storage Moisture Content

#### EMC @ 70°F & 60% RH







Grain	EMC	Moisture
Barley	11.8%	<b>12</b> %
Canola	8.0%	8%
Corn	12.8%	13%
Flaxseed	8.3%	8%
Soybeans	10.2%	11%
Sunflower		
Non-Oil	9.6%	10%
Oil	<b>7.4</b> %	8%
Wheat	13.3%	13.5%









# "Approximate" Allowable Storage Time for Cereal Grains (Days)

Moisture	Grain Temperature (°F)						
Content	30°	40°	50°	60°	70°	80°	
(%)	Approximate Allowable Storage Time (Days)						
14	*	*	*	*	200	140	
15	*	*	*	240	125	70	
16	*	*	230	120	70	40	
17	*	280	130	75	45	20	
18	*	200	90	50	30	15	
19	*	140	70	35	20	10	
20	*	90	50	25	14	7	
22	190	60	30	15	8	3	
24	130	40	15	10	6	2	
26	90	35	12	8	5	2	
28	70	30	10	7	4	2	
30	60	25	5	5	3	1	



<sup>\*</sup> Exceeds 300 days

# "Estimated" Allowable Storage Time for Malting Barley (Weeks) (Criterion: Germinability)

		Barley Moisture Content (%w.b.)								
Tempe	erature	11%	12%	13%	14%	15%	16%	17%	18%	19%
(°C)	(°F)	Allowable Storage Time (weeks)								
27	80	32	25	16	10	5	3	1.5	1	1
21	70	80	60	38	25	14	7	3.5	2.5	2
16	60	*	*	94	61	37	18	9	6	3.5
10	50	*	*	*	*	90	50	20	14	8

<sup>\*</sup> Allowable storage time exceeds 100 weeks.

Source: Drying Cereal Grains by Brooker, Bakker-Arkema & Hall
Table developed by Kenneth Hellevang, Ph.D., P.E., 07/16/07

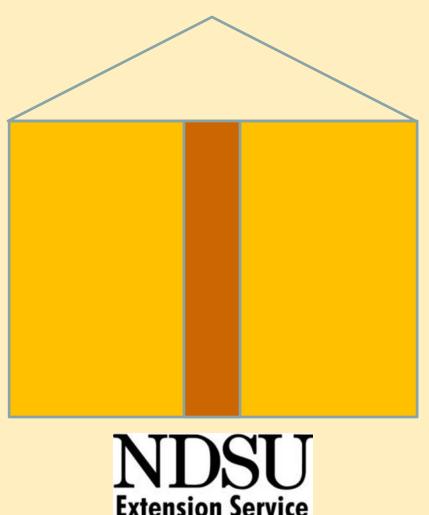


# Clean Grain before Storing

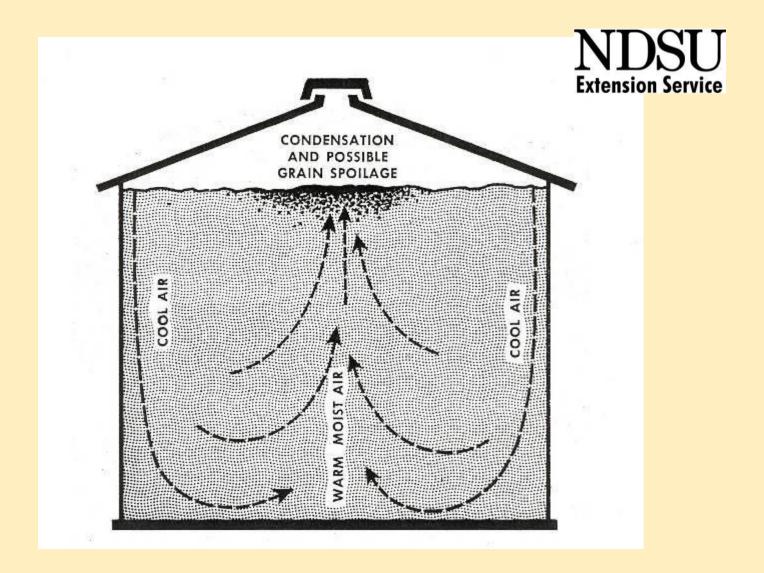






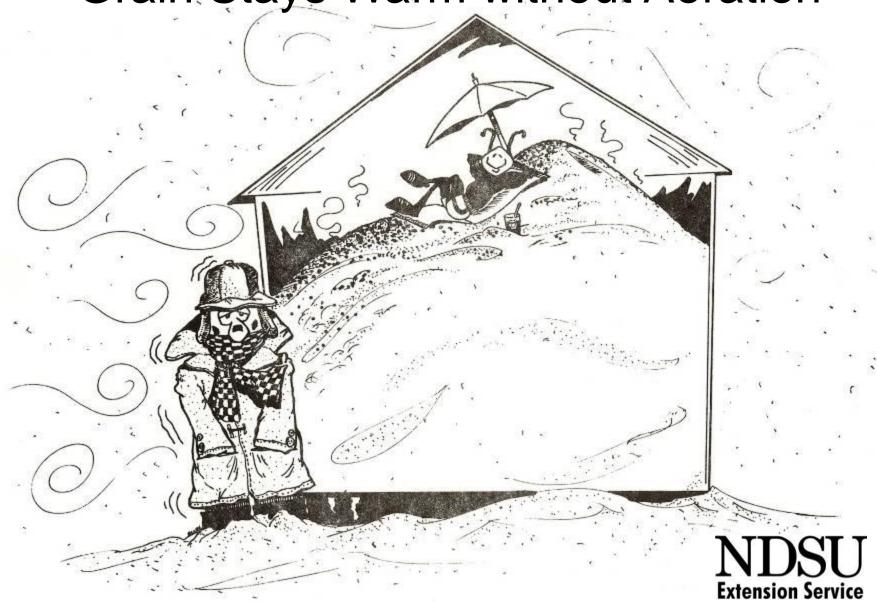


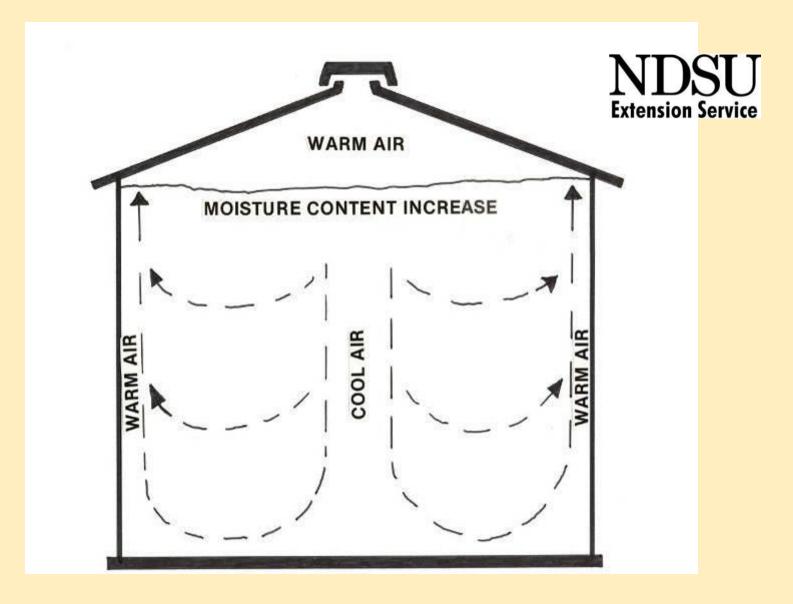




Fall and Winter Moisture Migration

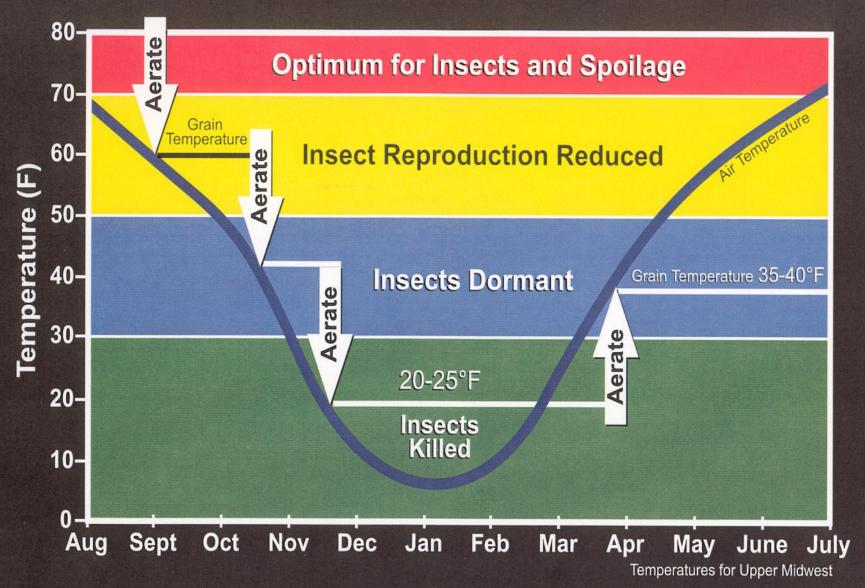
Grain Stays Warm without Aeration





Spring and Summer Moisture Migration

# **Cool Grain to Prevent Storage Problems**



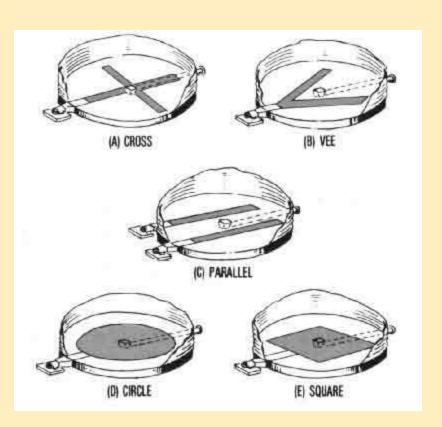
\* Prevent crusting due to moisture migration by cooling grain to within 15°F of average outdoor temperatures.

\* Cooling grain by 10°F doubles its allowable storage time

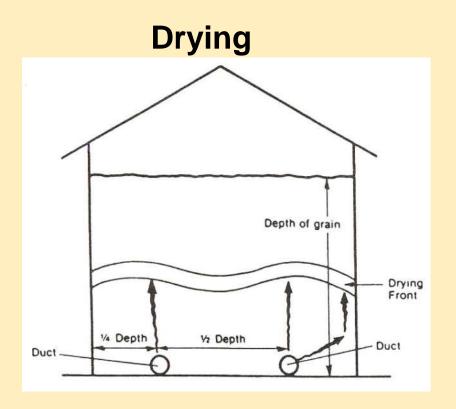
### Aeration Used to Control Grain Temperature



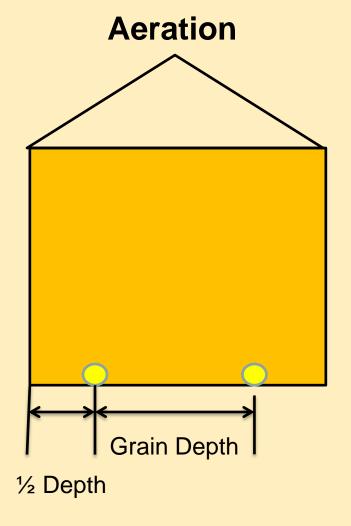




# **Preferred Duct Spacing**







## **Fronts Using Air Ducts**



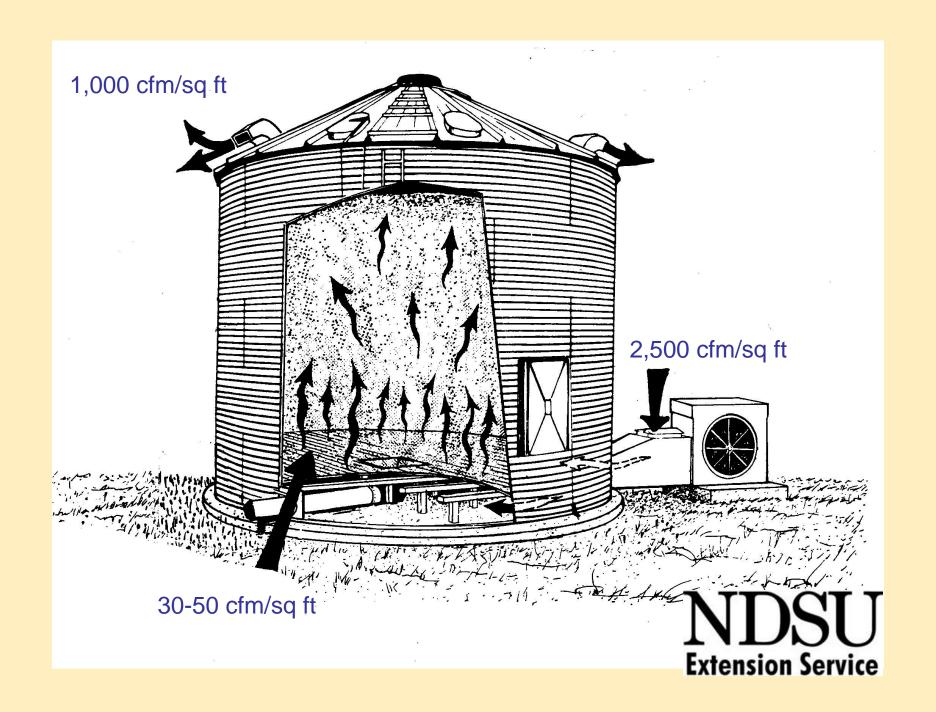
Airflow is not uniform!

Both between and along ducts.



## **Level Bins**





# **Aeration Cycle Time**

### **Cooling Time (Barley)**

$$\frac{15}{cfm/bu} \times \frac{Test Weight}{56} = hrs$$



15 / 0.2 cfm/bu x 48 / 56 = 65 hrs

Barley - 42 ft diameter, 24 ft depth 3.0 hp, 18-inch axial fan, 0.19 cfm/bu Cooling time = 68 hrs.





## **Aeration Investment**

42 ft diameter, 26 ft deep, 28,800 bu Barley level full At 0.17 cfm/bu Cooling time = 76 hrs/cycle 3.0 hp 18-inch Axial Fan, 3 hp fan uses 3.45 kWh/hr 12 cycles x 76 hrs = 912 hrs total/yr 3.45 kWh/hr x 912 hrs = 3,164 kWh 3,164 x \$0.10 kwh = \$314.64 \$314.64 / 28,800 bu = \$0.011/bu

#### ≤1¢/bu – yr for insect and mold protection





## Fans Off During Snow/Rain/Fog







## **Cover Fans When Not Operating**



- Prevents spring warm-up
- Keep snow & pests out
- Keep damp air out



#### **WARNING**

Condensation may freeze over vents when outside air temperatures are near or below freezing



Leave fill and access open



Iced over vents will damage bin



## Management





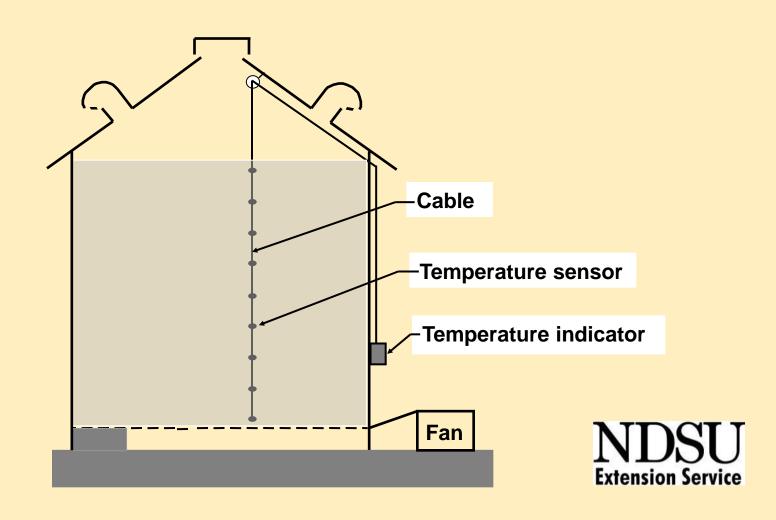
#### **Monitor:**

- Temperature
- Moisture
- Insects

# How often should I check my grain?

- 2-weeks until cooled
- •2-4 weeks during winter
- •2-weeks spring & summer

# Senses only grain near cable









# Grain Temperature

#### Average Maximum Air Temp.

February 1 - 15°

March 1 - 27°

April 1 - 45°

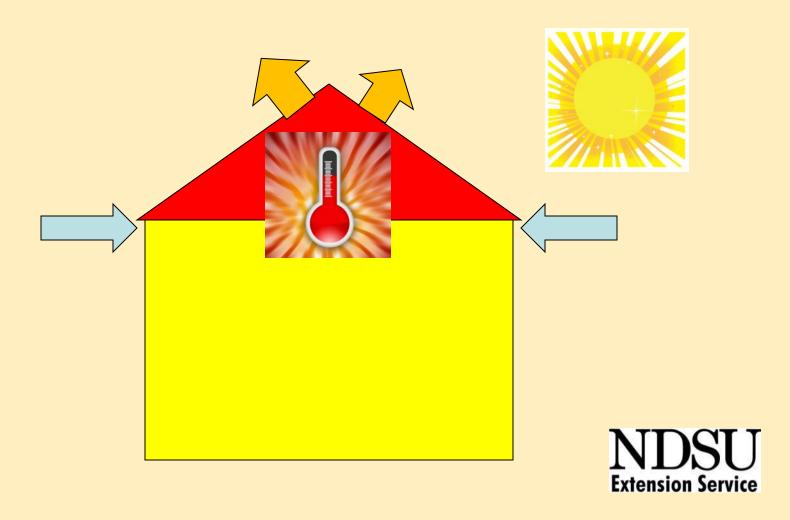
May 1 - 65°

#### Solar Radiation (Btu/ft²-day)

	<u>Wall</u>	<u>Roof</u>
Feb. 21	1725	1800
Jun. 21	800	2425

**Periodically Cool** 

# Ventilate Bin Headspace



## **Spring & Summer Cooling**

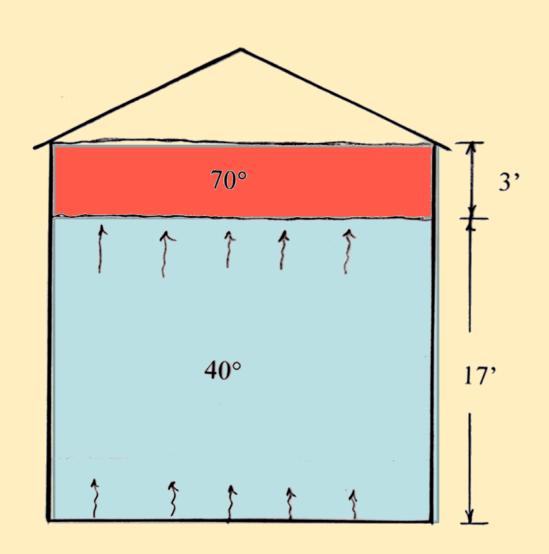
#### **Cooling Time**

15 / 0.2 cfm/bu = 75 hrs

 $3/20 = 0.15 \approx 11 \text{ hrs}$ 

Coolest at sunrise





## **Grain Hazards**

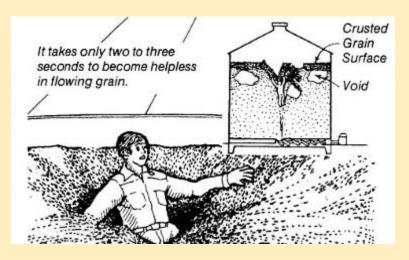




Bridging transfers load to the bin wall

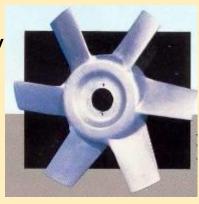


Moldy Grain Health Hazard



CAUGHT IN THE GRAIN! AE-1102

Ice on blade may cause it to disintegrate



## For More Information





#### Internet Search: NDSU Grain Drying & Storage



Department of Agricultural and Biosystems Engineering