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The purpose of Raschig rings



Raschig rings, (known as packing) are tube shaped ceramic rings, usually feature similar measurements in width and height and were invented by Friedrich Raschig, a chemist from Germany. In the case of producing alcoholic beverages, these rings are stacked in distilling columns to aid ethanol vapors traveling towards the condensing unit while stopping vapors of other harmful substances from proceeding upwards. You can receive purer and stronger ethanol when these rings are used in your distillation towers.

Being glazed ceramic they are easy to keep clean and sanitized.

How they work: In a distillation column, the reflux or condensed vapor runs down the column, covering the surface of the rings, while vapor from the reboiler goes up the column. As this vapor and liquid pass each other in a small space they tend towards equilibrium.

The most used raschig rings are 6 x 6, which have over 50% more surface area than the same volume of 1/2" saddles. The ideal column size for 6mm raschig rings is 50mm tall x 5-8mm wide. Having a large surface area without reducing the void space too dramatically, is extremely important in reflux distillation.

Raschig rings are also very effective at the base of a boiling vessel to distribute the heat evenly