

Production of ethanol from whole sorghum malt using *Saccharomyces uvarum*

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An investigation into the production of ethanol from whole sorghum (*Sorghum bicolor*) under laboratory condition was carried out. 300g of the malted sorghum produced 3% of alcohol. Fermentation of sorghum wort was aided with yeast, *Saccharomyces uvarum*. The mashing technique employed during the research work was the infusion mash method. The fermentation rate, the temperature and the pH values were assessed. Microbial examination showed that the bacteria species *Acetobacter spp.*, *Pediococcus spp.*, and *Escherichia coli* were present in the wort. A known volume of fermentation liquor was distilled and the temperature in the column was maintained at 95°C. The findings of this investigation in relation to the economy of beer importation in Nigeria are discussed.

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