## How much methanol should you use?

The stoichiometric quantity of methanol is the amount needed to convert triclycerides (fats and oils) into esters (biodiesel) -- the "methyl" portion of methyl esters.

You also need an excess of methanol to push the conversion process towards completion -without the excess the process runs out (reaches equilibrium) before all the triglycerides are converted to esters, resulting in poor fuel that doesn't combust well and can be corrosive.

The excess methanol acts more like a catalyst: it encourages the process but does not become a part of the final product and can be recovered afterwards.

## Stoichiometric quantity

The stoichiometric quantity is usually said to be $12.5 \%$ methanol by volume -- that is, 125 millilitres of methanol per litre of oil. Some people put it at $13 \%$, or $13.5 \%$, or even as low as $8 \%$.

In fact it depends on the amounts of the various fatty acids in the oil, and varies from one oil to another. Biofuel mailing list member Christian Lenoir figured it out, and here are the results. Christian provided the average proportions of the different fatty acids in each of the more common fats and oils, calculated their total molecular weights, and from this was able to calculate the stoichiometric amount of methanol required to convert them. The amount varies from $11.3 \%$ for rapeseed oil (canola) to $16.3 \%$ for coconut oil.

These figures are averages -- fatty acid quantities vary somewhat when oil crops are grown in different conditions in different parts of the world. But they're close enough for our purposes, and a lot more accurate than the general figure of $12.5 \%$.

If you have an analysis of the fatty acid content of your oil, you can calculate the correct stoichiometric ratio from the figures provided in these tables.

| Fats and oils | Fatty acids \% |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | C4:0 Butyric | $\begin{gathered} \hline \text { C6:0 } \\ \text { Caproic } \end{gathered}$ | C8:0 Caprylic | $\begin{aligned} & \text { C10:0 } \\ & \text { Capric } \end{aligned}$ | $\begin{aligned} & \text { C12:0 } \\ & \text { Lauric } \end{aligned}$ | C14:0 <br> Myristic | $\begin{array}{\|c\|} \hline \text { C16:0 } \\ \text { Palmitic } \end{array}$ |  |
| Molecular wt. | 88 | 116 | 144 | 172 | 200 | 228 | 256 | 254 |
| Tallow | - | - | - | - | 0.2 | 3 | 27 | 2 |
| Lard | - | - | - | - | - | 1 | 26 | 2 |


| Butter | 3.5 | 1.5 | - | 2.5 | 3 | 11 | 30 | 3.5 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Coconut | - | - | 8 | 8 | 48 | 16 | 8.5 | - |
| Palm kernel | - | - | 3 | 5 | 48.5 | 17 | 7.5 | 0.5 |
| Palm | - | - | - | - | - | 3.5 | 39.5 | - |
| Safflower | - | - | - | - | - | - | 5.2 | - |
| Peanut | - | - | - | - | - | 0.5 | 7 | 1.5 |
| Cottonseed | - | - | - | - | - | 1.5 | 19 | - |
| Maize | - | - | - | - | - | 1 | 9 | 1.5 |
| Olive | - | - | - | - | 0.5 | 1 | 13 | 2 |
| Sunflower | - | - | - | - | - | - | 6 | - |
| Soy | - | - | - | - | - | 0.3 | 7.8 | 0.4 |
| Rapeseed/Canola | - | - | - | - | - | - | 3.5 | 0.2 |
| Mustard | - | - | - | - | - | - | 3 | - |
| Cod liver oil | - | - | - | - | - | 4 | 10 | 14.5 |
| Linseed | - | - | - | - | - | 0.2 | 6 | - |
| Tung | - | - | - | - | - | - | - | - |


| Fats and oils (continued) | Fatty acids \% |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | C18:0 <br> Stearic | C18:1 Oleic | C18:2 <br> Linoleic | C18:3 <br> Linolenic | C20:0 C22:0 Arachydic - Behenic \& others | Monounsaturated acids <C16:1 | C20:1 C22:1 <br> Arachidonic - <br> Erucic \& others |
| Molecular wt. | 284 | 282 | 280 | 278 | 326 | 226 | 324 |
| Tallow | 24.1 | 40.7 | 2 | - | 0.7 | - | 0.3 |
| Lard | 13 | 45.2 | 10.3 | - | - | - | 2.5 |
| Butter | 12 | 26 | 3 | - | 1.65 | 1.5 | 0.85 |
| Coconut | 2.5 | 6.5 | 2 | - | - | - | 0.5 |
| Palm kernel | 2 | 14 | 1 | - | 1.5 | - | - |
| Palm | 3.5 | 46 | 7.5 | - | - | - | - |
| Safflower | 2.2 | 76.4 | 16.2 | - | - | - | - |
| Peanut | 4.5 | 52 | 27 | - | 7.5 | - | - |
| Cottonseed | 2 | 31 | 44 | - | - | - | 2.5 |
| Maize | 2.5 | 40 | 45 | - | - | - | 1 |
| Olive | 2 | 68 | 12 | - | 0.5 | - | 1 |


| Sunflower | 4.2 | 18.7 | 69.4 | 0.3 |  | 1.4 |  | - | - |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Soy | 2.5 | 26 | 51 |  | 5 |  | 7 |  | - |


| Oils and fats | Total molecular weight | Density | Density <br> @ $5^{\circ} \mathrm{C}$ | Volume oil (ml) | Volume methanol (ml) | Stoich. ratio methanol : oil \% |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Tallow | 858.54 | 0.895 | 0.88 | 981.18 | 121.52 | 12.4 |
| Lard | 863.73 | 0.92* | 0.9* | 959.7* | 121.52 | 12.7 |
| Butter | 797.64 | 0.91 | 0.89 | 896.73 | 121.52 | 13.6 |
| Coconut | 674.51 | 0.926 | 0.91 | 744.57 | 121.52 | 16.3 |
| Palm kernel | 704 | 0.912 | 0.89 | 789.33 | 121.52 | 15.4 |
| Palm | 847.28 | 0.923 | 0.9 | 938.29 | 121.52 | 13 |
| Safflower | 879.1 | 0.927 | 0.91 | 966.44 | 121.52 | 12.6 |
| Peanut | 885.02 | 0.919 | 0.9 | 984.45 | 121.52 | 12.3 |
| Cottonseed | 867.38 | 0.918 | 0.9 | 963.76 | 121.52 | 12.6 |
| Maize | 872.81 | 0.923 | 0.9 | 966.57 | 121.52 | 12.6 |
| Olive | 870.65 | 0.923 | 0.9 | 964.17 | 121.52 | 12.6 |
| Sunflower | 877.22 | 0.925 | 0.91 | 969.3 | 121.52 | 12.5 |
| Soy | 882.82 | 0.925 | 0.91 | 975.5 | 121.52 | 12.5 |
| Rapeseed/Canola | 959.04 | 0.914 | 0.89 | 1072.75 | 121.52 | 11.3 |
| Mustard | 925.43 | 0.916 | 0.9 | 1032.85 | 121.52 | 11.8 |
| Cod liver oil | 908.81 | 0.929 | 0.91 | 1000.34 | 121.52 | 12.1 |
| Linseed | 872.4 | 0.934 | 0.91 | 954.48 | 121.52 | 12.7 |
| Tung | 873.68 | 0.944 | 0.92 | 945.54 | 121.52 | 12.9 |

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## Excess

Further arguments rage over how much excess is needed, with figures quoted claiming that this much will achieve $98 \%$ conversion but that much only $95 \%$ or less.

It depends on several different factors: the type of oil, its condition, the type, size and shape of the processor, the type and duration of agitation, the temperature of the process -and it doesn't make much sense anyway if the stoichiometric ratio is wrong in the first place.

However, excess is usually between $60 \%$ and $100 \%$ of the stoichiometric amount. So if the stoichiometric ratio of the oil you're using is $12.5 \%$, that is 125 ml of methanol per litre of oil, the excess would range between 75 ml and 125 ml , for a total amount of methanol of $200-250 \mathrm{ml}$ per litre of oil.

Oils with higher stoichiometric ratios seem to need higher excesses. So, for fresh (virgin, uncooked) soy or canola, you can try $60 \%$, though $67 \%$ or more would be better. For palm kernel or coconut, closer to $100 \%$ excess would be better. For tallow and lard, use higher excesses.

For used oil, WVO -- waste vegetable oil, as it's called, though it often contains animal fats from the cooking, use $67 \%$ minimum excess. For heavily used oils with high titration levels, use higher excesses, up to $100 \%$.

If you don't know what kind of oil your WVO is, try using 25\% methanol -- 250 ml methanol to 1 litre of oil. If you've taken care with the titration, used accurate measurements and followed the instructions carefully, you should get a good, clean "split", with esters on top and the glycerine and free fatty acids cleanly separated at the bottom. If you have trouble washing it, with a lot of frothing, that could be because the process didn't go far enough and unconverted material is forming emulsions -- try using more methanol next time. If everything works well, try using less methanol. You'll soon figure out what's best for you.

With the "Foolproof" acid-base two-stage method, don't worry about it, just follow the instructions.

## Ethyl esters

The same principles apply for making ethyl esters instead of methyl esters, using ethanol rather than methanol -- with some differences. Use 1.4 times more ethanol than methanol. It won't work if there's any water in the ethanol or the oil. It works much better with some methanol added, up to 3:1 ethanol:methanol. Virgin oil is better -- with waste oil (WVO) it won't work with FFA content much more than 1 ml by titration. Experiment -- there's more information here: Ethyl-esters biodiesel. Please let us know your results.
Biofuels at Journey to Forever BiofuelsBiofuels LibraryBiofuels supplies and suppliers
Biodiesel
Make your own biodiesel
Mike Pelly's recipe
Two-stage biodiesel process
FOOLPROOF biodiesel process
Biodiesel processors
Biodiesel in Hong Kong
Nitrogen Oxide emissions
Glycerine
Biodiesel resources on the Web
Do diesels have a future?
Vegetable oil yields and characteristics
Bubble washing
Biodiesel and your vehicle
Food or fuel?
Straight vegetable oil as diesel fuel
Ethanol
Ethanol resources on the Web
Is ethanol energy-efficient?
Community development $\mid$ Rural development
City farms $\mid$ Organic gardening $\mid$ Composting $\mid$ Small farms $\mid$ Biofuel $\mid$ Solar box cookers$\underline{\text { Trees, soil and water } \mid \text { Seeds of the world } \mid \text { Appropriate technology } \mid \text { Project vehicles }}$

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[^0]:    * Approximate

