

The invention refers to the food industry, in particular to a process for wheat ethyl alcohol obtaining.

The process, according to the invention, includes: cleaning of the grain from foreign impurities, milling thereof with separation of the flour embryos and the bran, mixing of the flour with water in the ratio of 1:0,7...1 with maturation during 10...30 min, dilution of the mixture with water in the ratio of 1:3, separation of the gluten from the starch, filtration of the starch up to the attainment of a humidity of 50% with utilization of the filtrate for further dilution of the said mixture, dilution of the starch up to the concentration of 15...16 mass % of dry substances, saccharification thereof, fermentation with further separation of the yeast and distillation, with that the starch is diluted with distillery refuse resulted from distillation and with filtrate resulted from starch filtration.

Claims: 3