

**Lifestyle Project Part IB:
Baseline Data Analysis**
(Modified from Kirk and Thomas, 2003)

Due: in lecture Friday, September 23rd

⇒⇒ Attach your Baseline data ←←

Now that you have recorded your activities for two days, you can translate your actions into figures. Use the data, equations and examples below to quantify some of your environmental impacts. You may need to use additional paper. You will be converting your energy usage into British Thermal Units (BTUs).

1. ENERGY CONSUMPTION

1A. PERSONAL TRANSPORTATION: These equations allow you to convert the miles you drove into BTUs.

$$\frac{\text{total miles driven}}{\text{gas mileage of your car (miles/gallon)*}} = \text{gallons of gas used}$$

$$\text{gallons of gas} \times 125,000 \text{ BTUs/gallon} = \text{total BTUs}$$

Example: 23 miles
----- = 0.8 gallons
28 miles/gallon

$$0.8 \text{ gal} \times 125,000 \text{ BTUs/gal} = 102,678 \text{ BTU's}$$

*If you do not know the gas mileage of your car, you can go to <http://mpgfacts.com/> to find, the make, year and model. Make sure to use the **Combined MPG** column.

Enter your calculations below:

$$\frac{\text{_____ total miles driven}}{\text{_____ miles/gallon}} = \text{_____ gallons of gas used}$$

$$\text{TOTAL } \text{_____ gallons of gas} \times 125,000 \text{ BTUs/gallon} = \text{_____ BTUs}$$

1B. INDUSTRIAL ENERGY CONSUMPTION:

This is not something that can be easily quantified; so for now just make sure that you have a thorough record of the list of products that you purchased during your two baseline days.

1C. RESIDENTIAL ENERGY USE – This section includes the energy used to produce hot water, the use of electricity for appliances, and natural gas for stoves.

Hot Water – This calculation requires two steps: (1) Multiply each water usage by the appropriate flow rate (in gallons/minute) to determine the total gallons of water heated. (2) Determine how much energy it took to heat the water. PLU heats the water to approximately 140 degrees F, and the water enters the system at 55 degrees. To raise the temperature of one gallon of water by 85 degrees requires 440 BTU. Thus, to determine your total energy usage for hot water, multiply by 440.

Example: I took a ten minute shower in a standard flow shower:

Step (1): 10 min. x 5 gal/min. = 50 gal

Step (2): 50 gal x 440 BTU/gal = 22,000 BTU

Enter your calculations below (make sure you pick the correct set of flow rates):

For low flow showers and sinks (all residence halls at PLU):

Step (1)

hot shower _____ minutes x 2 gallons/minute = _____ gallons

sink _____ minutes x 1.5 gallons/minute = _____ gallons

laundry (hot) _____ loads x 25 gallons/load = _____ gallons

laundry (warm) _____ loads x 10 gallons/load = _____ gallons

dishwasher _____ loads x 12 gallons/load = _____ gallons

other _____ gallons other _____ gallons

Step (2)

TOTAL _____ Gallons x 440 BTU/gal = _____ BTU

For standard flow showers and sinks:

Step (1)

hot shower _____ minutes x 5 gallons/minute = _____ gallons

sink _____ minutes x 3 gallons/minute = _____ gallons

laundry (hot) _____ loads x 25 gallons/load = _____ gallons

laundry (warm) _____ loads x 10 gallons/load = _____ gallons

dishwasher _____ loads x 12 gallons/load = _____ gallons

other _____ gallons other _____ gallons

Step (2)

TOTAL _____ Gallons x 440 BTU/gal = _____ BTU

Electricity – Find the **total number of BTUs** you used in direct electrical usage. This calculation has **four steps**: (1) For each of the appliances you used, multiply the number of hours used by the number of watts (*see note on wattage below*), (2) Divide that number by 1000 to get kilowatt-hours (KWH), (3) Each kilowatt-hour is equivalent to 3412 BTU, so multiply KWH by 3412 to find BTUs, and (4) calculate the total amount of BTUs you used for electricity by summing the results from step (3).

For Steps (1), (2) & (3) Record all your calculations on a separate sheet of paper (and attach it).

Example: I watched TV for 1.5 hours

$$1.5 \text{ H} \times 300 \text{ W} = 450 \text{ W}$$

$$450 \text{ W}$$

$$\frac{\quad}{1000} = 0.45 \text{ KWH}$$

$$1000$$

$$0.45 \text{ KWH} \times 3412 \text{ BTU/KWH} = 1535 \text{ BTU}$$

Note on Wattage: You were asked to record the wattage (or amperage) of your appliances on the Baseline Data Collection assignment. Many common wattages are indicated in **TABLE 1** (on the next page) or at the websites provided on Sakai. If you want to find out what the wattage (W) is for something that is not given on TABLE 1 (indicated by a blank instead of a number) then look on the back or bottom of the item, and it usually is written there. If it does not indicate the wattage, then look for the amperage (A). The number of amps multiplied by 120 (volts) is equal to the wattage.

Example: this computer uses 1 amp x 120 volts = 120 watts

Step (4) Based on the calculations that you have made for all of the appliances (on your separate piece of paper), determine the **total number of BTUs** you used in direct electrical usage:

TOTAL _____ BTUs for electricity

If you have a gas stove you must **also** calculate the energy usage:

Gas stoves: a standard gas burner uses 9,000 BTUs/hr

TOTAL _____ BTUs for gas stove

Table 1: Appliances – How Much Wattage?

	Wattage		Wattage
Refrigerator (large)	750	Microwave	1,450
Refrigerator (medium RH size)	330	Stove (electric)	12,000
Refrigerator (small RH size)	300	Oven	12,000
Washing machine	375	Clock	4
Dryer (electric)	5,000	Iron	1,000
Incandescent lights (wattage on bulb)	_____	Hair dryer	1,600
Fluorescent lights	18	Electric razor	_____
Radio (clock or other)	20	Fan	_____
Portable CD/tape player (box)	24	Humidifier	_____
Stereo (full size)	80	Blender	_____
TV *	300	Computer	120-240
VCR *	19	Inkjet printer	5 watts off 30 watts printing
Answering machine	_____	Cell phone charger	50
Dishwasher	1,200	Other _____	_____
Coffee maker	750	Other _____	_____

* Some televisions draw significant amounts of power when they are not being played. For example, a plasma screen that is on standby may use 80 to 90 % of the energy that is required to project an image.

2. FOOD: It's hard to quantify how much energy and resources go into what we eat, so we're just going to make some general observations. Generally, the less processed a food is, the less energy goes into making it; so fruits and vegetables require the lowest energy input (and waste output) per calorie. A highly processed food (twinkies, for example) requires more energy input and waste output per calorie compared to a more simple food like an apple. The category of food with the highest environmental toll in terms of energy and water input and waste output is meat. For example, it takes 2,500 gallons of water to produce one pound of meat. This is because energy and water must first go into the production of grain crops, which are then fed to the livestock. Most animals are about 10 percent efficient at converting the energy from eating plants into muscle. The other 90 percent is used in the daily activities of the animal or is dissipated as heat. So this means that it takes approximately ten times the resources to produce meat as it does to produce vegetables.

With your food intake, **on a separate piece of paper break down all the foods you ate into three categories:** unprocessed (fruits, vegetables, whole grains), minimally processed (pasta, bread), and highly processed (twinkies, cheese doodles, meats). Refer to **Table 2** (on next page) for examples of foods that fit into the various categories.

Table 2: FOODS: How much processing?

Examples of foods by amount of processing.

Unprocessed Minimal packaging	Minimally processed	Highly processed Lots of packaging
Fruits Vegetables Whole grains (includes brown rice) Dry beans (kidney, pinto, etc) Cage-free eggs (all PLU purchased eggs) Honey	Whole grain pasta Whole grain bread Bulk oatmeal and other ground grains (includes white rice) Conventionally produced eggs Canned beans (kidney, etc) Peanut butter Applesauce Fruit juice (not fruit flavored drinks or punch) Coffee Tea Organic dairy products – milk, cheese, yogurt Soy milk (unless heavily sweetened) and tofu Mayonnaise, ketchup, mustard (unless heavily packaged) Unflavored latte in your own cup Fish	White bread White pasta Twinkies Cheese doodles Candy Cookies Pre-packaged meals Cold cereal Sugar Jam/Jelly Flavored latte in paper cups Conventionally produced dairy products Ice cream Sweetened soy milk Sodas Flavored water Sports drinks Energy drinks Meat Fish sticks Garden burger Soup – canned, carton, cup-a-soup, etc.

NOTE: We are looking at a combination of packaging, processing (use of resources such as energy and water), and waste generation for our ranking. Thus, a ready-to-microwave potato that comes in plastic wrap is highly processed, whereas a potato purchased in bulk in the produce section of the grocery store is unprocessed.

3. WATER: Use **one** of the water forms below:

Use the flow rates given below to find your total water usage:

For low-flow plumbing (all residence halls at PLU):

shower _____ minutes x 2 gal/min. = _____ gallons
bath _____ minutes the tap runs x 5 gal/min. = _____ gallons
sink _____ minutes x 1.5 gal/min. = _____ gallons
toilet flushes _____ x 3 gallons each flush = _____ gallons
dishwasher loads _____ x 12 gallons/load = _____ gallons
washing machine loads _____ x 20 gallons/load = _____ gallons
other _____ gallons
TOTAL _____ gallons

For standard plumbing:

shower _____ minutes x 5 gal/min. = _____ gallons
bath _____ minutes the tap runs x 5 gal/min. = _____ gallons
sink _____ minutes x 2 gal/min. = _____ gallons
toilet flushes _____ x 3.5 gallons each flush = _____ gallons
dishwasher loads _____ x 12 gallons/load = _____ gallons
washing machine loads _____ x 20 gallons/load = _____ gallons
other _____ gallons
TOTAL _____ gallons

4. WASTE:

This is something we won't quantify other than to list the items individually. If you really wanted to quantify it, you could weigh the amount of stuff you throw out, but it's probably easier to just write it all down. So just make sure that you recorded the list of the **garbage**, **recycling**, and **compost** that you generated over the two-day period. We will examine different waste management techniques more closely later this semester.