

## P.0727.U – Bartillon Men's Homeless Shelter

100% DD ENERGY MODELING REPORT

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Figure 1 – Project visualization from September 26, 2023

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#### 1.1 BUILDING DESCRIPTION

The proposed design is a 42,125 SF, 2-story building involving a publicly funded homeless shelter serving primarily men. As outlined in Dimension's Design Report and Drawings, the proposed building's design incorporates:

**Occupancy:** Based on 22061 – 1904 Bartillon\_Schematic Design Report\_6.30.2023 and OPR (12.2022)

- Shelter intended to support 254 beds
  - Sensitivity analysis to the number of guests could be analyzed in future iterations
- Operational 24/7 365
- Congregate Sleeping lights out 8 PM-6 AM
- Kitchen
  - Breakfast 6 AM-9 AM
  - Lunch 11 AM-2 PM (pending programming)
  - Dinner 4 PM-7 PM

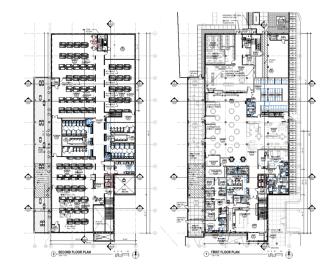


Figure 2 – First and Second Floor Overall Plan from the September 1, 2023, City of Madison –Dane County – Men's Homeless Shelter DD Draft

# 1 – Energy Model Inputs



#### 1.2 INTERNAL LOADS

**Lighting:** Based on 30% reduction from ASHRAE 90.1-2013 Table 9.5.1 Values per OPR page 16

Sleeping Quarters: 0.171 W/SF
Toilet / Shower: 0.171 W/SF
Circulation / Stairs: 0.171 W/SF

Office: 0.246 W/Sf

• Kitchen / Dining: 0.27 W/SF

Day Use: 0.261 W/SF

Nurse: 0.27 W/SF

• Outdoor Shelter: 0.063 W/Sf

• BOH: 0.171 W/SF

Plug Loads: Based on ASHRAE 90.1 Users Manual Table G-C

Sleeping Quarters: 0.25 W/SF

Office: 0.75 W/SFDining: 0.10 W/SF

• Kitchen: 3.4 W/SF (Electricity) 13.3 W/SF (Gas)

Day Use: 0.50 W/SFNurse: 1.00 W/SF

# 1 – Energy Model Inputs



#### 1.3 ENVELOPE AND DHW SYSTEMS

### **Envelope:**

• Infiltration @ 50Pa: 0.1 cfm/sf

Proposed Design Alt B: BASIS OF DESIGN Based on Bartillon-Exterior wall/roof Assemblies Email 8/9/2023 from Dimension

• Roof: R-50 (U-0.020)

• Wall: R-21 + R-10 c.i. (U-0.051) Table A3.3.3.1

• Fenestration: U-0.2; SHGC-0.27

• Slab: Fully insulated slab R-25 F-0.326 (perimeter - heated)

### **Water Heating:**

- DHW ASHP Interior (4.1 COP; 14 EER)
- 1,095,000 gallons/year (based on 3,000/day email)
- Additional 8,197 gallons/year (Clothes washer)

# 1 – Energy Model Inputs





#### 1.4 MECHANICAL SYSTEM

Setpoints: 68°F, 73°F

#### L1 AHU

- Outdoor Air: Max 5,000, Min 2,500 CFM
- Supply Air: Max 12,500 CFM
- Demand Control Ventilation 80% diversity
- VAV with reheat (water)
- Energy recovery wheel (65% effective)
- Water-source
- Discharge air temp 55°F
- Fan Power at design conditions 1.5 W/cfm

#### L2 AHU

- Outdoor Air: Max 3,750, Min 2,250 CFM
- Supply Air: Max 10,000 CFM
- Demand Control Ventilation 80% diversity
- VAV with reheat (water)
- Energy recovery wheel (65%)
- Water-source
- Discharge air temp 55°F
- Fan Power at design conditions 1.5 W/cfm

#### Kitchen Exhaust and Makeup Air

- 3 meals/day, running 3 hours/meal for a total of 9 hours/day
  - Makeup Air (MAU-1)
    - 4,800 CFM -100% VAV Outdoor Air
    - Fan Power at design conditions: 1.0 W/cfm
    - Discharge Air Temp: 64°F
    - Water-source
  - Kitchen Exhaust (KEF-1)
    - 4,800 CFM Kitchen Hood
    - Fan Power at design conditions: 1.0 W/cfm
  - Demand Control Kitchen Ventilation (DCKV)
    - Smart Control results in an average of 40% diversity

### **Other Equipment**

- Radiant Floor Heating L1 & L2 Perimeter (water)
- Cabinet Unit Heater (electric)
  - Stairs B and C
  - 3 vestibules

# 1 – Energy Model Inputs



#### 1.5 MECHANICAL SYSTEM - GROUND LOOP PARAMETERS

The Water-Side HVAC includes a closed-loop vertical borefield with variable-speed pumps and properties outlined below. The ground loop parameters were provided by the design team or assumed based on location and common construction best practices. The pump power at design water flow conditions was modeled at CHW: 22 W/GPM, HW: 19 W/GPM, and Condenser: 19 W/GPM.

Vertical Borehole Pa	Source	
Depth	500 ft	M002
Diameter	5 in (SDR-11)	Typical
Spacing	20 ft	Typical
Geometry	Rectangular	M002
Thermal Resistance	0.4193 F/(Btu/h-ft)	Calculated
Tube Type	U-Tube	Typical

<b>Ground Parameters</b>	Source	
Thermal Conductivity	1.92 Btu/h-ft-F	Soil
Heat Capacity	58.84 Btu/F-ft3	Heavy Soil (Saturated)
Average Ground Temp	52.16 F	Based on Location
Fluid Parameters		Source
Total Flow Rate	300 GPM	M601
Fluid Type	30% glycol	Email 7.24.23

Heat Pump Efficiency		Source	
Cooling	15.92 EER	IBC 8.15.23 Email	
Heating	3.11 COP	IBC 8.15.23 Email	

1 – Energy Model Inputs



### 1.6 INTERNAL LOADS - Kitchen Use

The Kitchen loads have been divided into three categories: refrigeration, electrical, and gas.

Kitchen – Refrigeration				
Walk-in Freezer	On 24x7	375 sf	12,916 Btu/h	
Walk-in Cooler	On 24x7	300 sf	4,305 Btu/h	
Total (Btu/h)			17,221	
Total (W/sf)			4.12	

Kitchen – Gas					
Equipment		Stand By Energy Rate (Btu/h)	Rate of Heat Gain (Btu/h)		Radiation Factor Fr
Range with Oven	Range Top: 3 burners on/oven on				
Total (Btu/h)		67,500	9,100	0.80	0.39
Total (W/sf)		7.3	0.98		

# 1 – Energy Model Inputs



### 1.6 INTERNAL LOADS – Kitchen Use (continued)

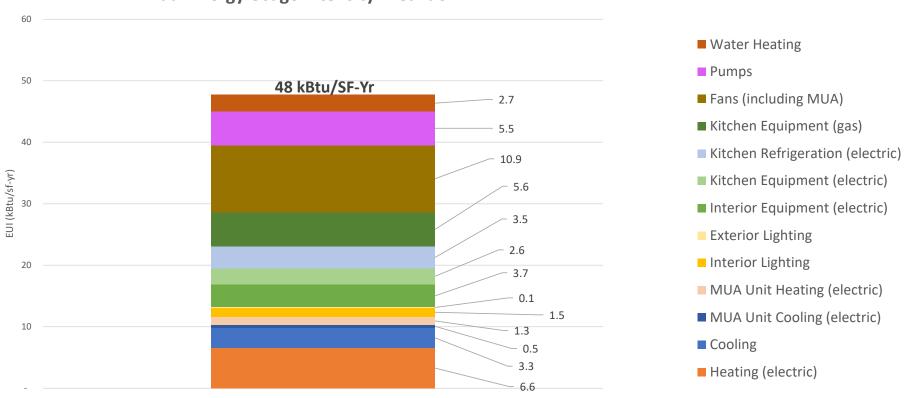
Equipment	2013 ASHRAE Handbook of Fundamentals Appliance	Stand By Energy Rate (Btu/h)	Sensible Rad. Rate of Heat Gain (Btu/h)	Sensible Conv. Rate of Heat Gain (Btu/h)		Usage Factor (FU)	Radiation Factor (FR)
Tilting Braising Pan	Tilting skillet/braising pan (hooded)	5,300	C			0.16	0.00
Kettle	Steam Kettle; Large 60 gal (hooded)	2,600	100			0.02	0.04
Convection Oven	Oven: convection full-size	6,700	1,500			0.16	0.22
Dishwasher	Dishwasher Conveyor type hot	5,700	C	4,750	21,720	)	
Cold Roll-Thru	Refrigerated Prep Table	900	600	300	900	0.45	0.67
Hot Roll-Thru	Hot-food case (dry holding)	2,500	900	1,600	2,500	0.08	0.36
Mixer	H roller	2,400	900	1,500	2,400	0.71	0.38
Cold Serving	Refrigerated Prep Table	900	600	300	900	0.45	0.67
Hot Serving	Hot-Food Case (moist holding)	3,300	900	1,800	3,300	0.11	0.27
Milk Fridge	Reach in Refrigerator	1,200	300	900	1,200	0.25	0.25
Total	(Btu/h)	31,500	5,800	11,150	32,920		
Total	(W/SF)	3.4	0.6	1.2	3.5		

1 – Energy Model Inputs



#### 2.1 BUILDING ANNUAL ENERGY END-USE BREAKDOWN

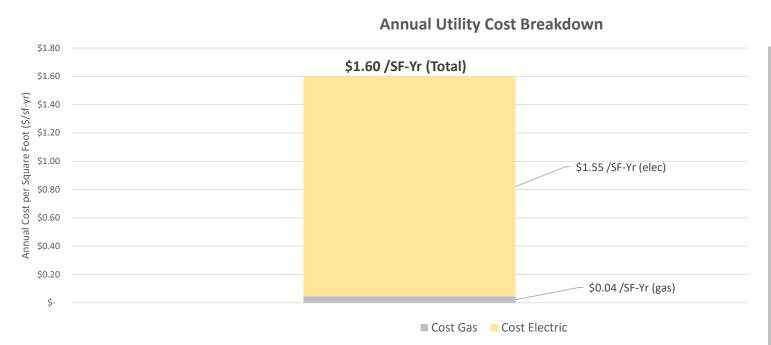




# 2 – Energy Model Utility Results



#### 2.2 BUILDING ANNUAL ENERGY COST BREAKDOWN



#### 100% DD LEED Performance:

Annual Utility Cost Reduction vs ASHRAE 90.1-2010
Appendix G Baseline: 24%

LEED v4 BD+C (NC) EA Credit Optimize Energy Performance Points: 10

Proposed & & Baseline will be updated throughout CD. LEED Design-phase submission documentation will be based on 100% CD drawings and specifications.

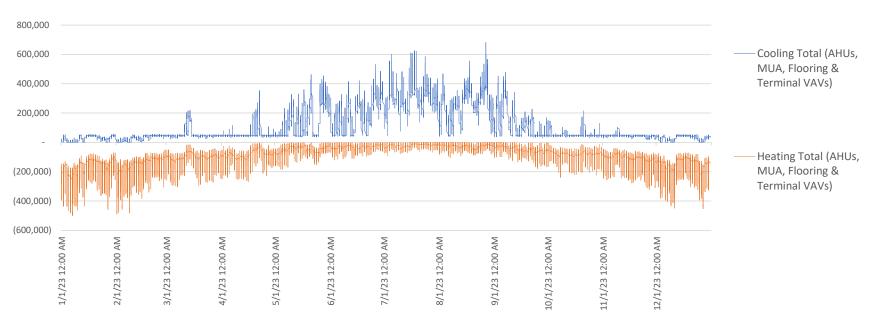
Madison Gas and Electric Utility Rates C&I Time of Use Service Cg-4: \$0.09006/kWh base and distribution + 6.3109/day + peak charges vary Madison Gas and Electric Utility Rates: GSD-1 FS-1: \$0.5436/Therm + \$0.80/day charge

# 2 – Energy Model Utility Results



### **3.1 Heating And Cooling Loads**

#### **Hourly Heating and Cooling Building Loads**



	Heating	Cooling
Total Annual Demand (kBtu)	869,137	997,934
Peak Load (MBH)	500	681

3 – Energy Model Results

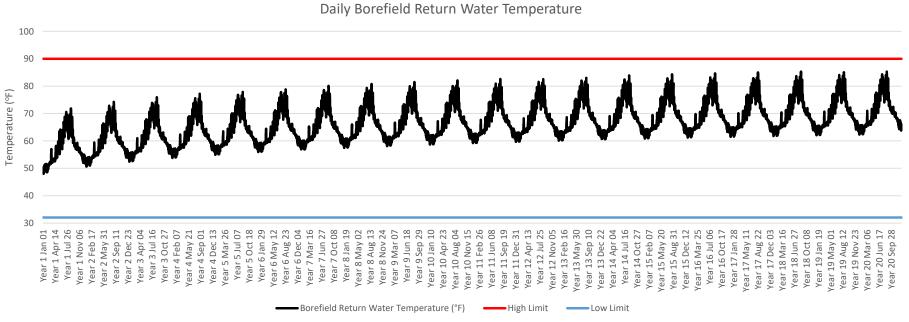


### 3.2 Ground Temperatures – 48 Bores

This slide shows the borefield return water temperature over the course of 20 years for a <u>48-well</u> <u>configuration</u>. The return water temperature remains within the 90°F high and 32°F low limits. This implies that more than fewer than 48 wells may provide an acceptable 20-year borefield return water temperature.

20-Year Maximum Return Water Temperature: 85.3°F





# 3 – Energy Model Results

