

JOB NAME: _____
 CONTACT: _____
 PHONE: _____
 FAX: _____
 Email: _____



STEP 1 BREWERY SURVEY

Please provide an itemized list of your current or future Brewing Vessels

BREWERY INFORMATION SUMMARY- please list all Fermenters and Glycol Cooled Conditioning or Brite Tanks

Quantity of Vessels	Size in BBL	description	Total BBL	
6	15	Fermenters	90	example
3	30	Conditioning Tanks	90	example
Total Number of Vessels				BBL TOTAL AVG BBL

STEP 2 BREWERY LOAD ESTIMATE

If we took a snap shot of the brewery during a "typical" or "high" load period, what would be the condition or status of each vessel listed above?

We have broken these down to three categories: Active Fermentation, Knock Down Cooling, or Post Knockdown Holding / Brite Beer Holding Load.

Please fill the appropriate number of BBLs within each category. The total BBL's should equal the BBL Total listed above.

LOAD ESTIMATE		
CATEGORY 1	Total BBLs in active Fermentation:	BBL
	Total Quantity (BBLs) in fermentation at any one given time.	
	Our Formula's are based on a 72 Hour active Fermentation Time.	
CATEGORY 2	Total BBLs in Knock Down:	BBL
	Total Quantity cooling from Fermentation Temp to Holding Temp at any one given time.	
	Total Hours that Knock Down Cooling will Occur	HR
	Length of Time (HR.) that Brew will be Cooled in Knock-Down	
	Desired Temperature Drop during Knockdown (example 70 F to 36 F = 34 F TD)	TD
	The most aggressive temperature drop desired during Knockdown	
CATEGORY 3	Total BBLs in Post Knock Down Hold or Brite Beer Load:	BBL
	Total Quantity (BBLs) in Post-Knock Down at any one given time.	

LOAD SUMMARY:

CATEGORY 1	BBL IN ACTIVE FERMENTATION
CATEGORY 2	BBL IN KNOCKDOWN
CATEGORY 3	BBL IN POST KNOCK DOWN HOLD
Total BBLs	

STEP 3 QUESTIONS

Are you using a Cold Liquor Tank	
If yes, what size tank is used?	
If yes, how quickly is this cooled down?	
If yes, what is the starting temperature and desired ending temperature?	
Do you use glycol for your Wort Cooling?	
If yes, what is the Flow Rate you process the Wort (example 15 Bbl per hour)	
If yes, how much cooling is done with glycol (example cooling from 80 F to 70 F)	
How many batches per week are you brewing or plan to brew?	
Do you wish to utilize glycol to cool your walk in cooler?	
If yes, what is the desired walk in temperature?	
If yes, what are the dimensions of your walk in cooler (L X W X H)	
If yes, is walk in cooler primarily for beer storage only?	

NOTES: