

Headquarters & Factory jacob@christiancarl.com +49 (0) 7161 / 97830 +49 (0) 7161 / 978321 fax Americas Office info@brewing-distilling.com 215.242.6806 fax 215.701.9725



# QUESTIONNAIRE FOR JACOB CARL BREWERIES

Kindly complete the information below to the extent possible and fax back to 215.701.9725. One US bbl (barrel) = 1.17 hl (hectoliters).

## **QUESTIONS ABOUT THE PRODUCT**

1.1	What kind of beer do you want to brew?	bottom fermented beers top fermented beers:	lager _ others ale _ others
1.2	If different types: in which ratio?	_ lager _ ale 	% % %
1.3	What kind of mashing process do you want to u	se? _ infusion _ decoction (singl _ decoction (doub _ others	
1.4	What kind of hops will you use?	_ pellets _ extract _ natural hops	

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## **QUESTIONS ABOUT CAPACITY**

1.5	What yearly capacity is planned?	2 <sup>nd</sup> year:	hl hl hl					
1.6 Will beer sales be subject to seasonal fluctuation? yes no								
	If yes: what quantities will be expected in which months?							
	hl in Februaryhl in March	hl in May hl in June hl in July hl in August	hl in September hl in October hl in November hl in December					
1.7	1.7 Which cast-out do you think is suitable for your project?							
	_ 5 hl _ 10 hl _ 15 hl _ 20 hl	_ 30 hl _ 60 hl	_ 100 hl _ 150 hl _ 200 hl _ 300 hl					
	_ other custom cast-out capacity - how much?							
1.8	Which duration for fermenting and lagering	(storaging, aging) do you	plan?					
	for bottom fermented beers:	_ days fermenting and	days lagering					
	for top fermented beers:	_ days fermenting and	days lagering					

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### **QUESTIONS ABOUT TECHNICAL EQUIPMENT**

1.9	Will you mill your malt yourself?	_	yes _ no
	If yes: with what kind of mill?	_	2-roller grist mill _ 4-roller grist mill
1.10	How will you mash into the kettle?	_	with sacks via grist case, grist drop chute and pre-masher
1.11	What kind of brewhouse do you want?		2-vessel brewhouse 3-vessel brewhouse 4 vessel brewhouse other brewhouse

note: a whirlpool is an additional vessel and will be offered as a standard feature

1.12 How large is the maximal opening of the gateway for bringing in the equipment (brewhouse, tanks, machines)?

	width * height:	_		*	(meters or feet)
1.13	How should the kettle be heated?	_	_ with steam _ with hot wate _ _	wat	h (only possible up to 15 hl cast-out) erbath heating with oil or gas burner strically heated waterbath
	if steam heating is required: will the steam generator be supplied locally?	_	yes _ no		

- Do you want to use a vapor condenser (heat recovery)? \_\_\_\_ yes \_\_\_ no
- 1.14 Every product and water leading parts of the brewery will be made of stainless steel. However, the external aesthetic of your brewhouse is your preference:
  - \_ conical hoods and cylindrical jacketing made of stainless steel
  - \_ traditional shaped hoods and cylindrical jacketing made of copper
  - \_ traditional shaped hoods and jacketing (traditional onion shape) made of copper
- 1.15 Do you want to have a separate hot liquor tank?
- \_ yes \_ no
- 1.16 Operation of the brewhouse?
- \_ manually
- \_ push button control
- \_ push button control and mash automation
- computer control from mashing to casting out
- computer control including wort cooling





1.17	Wort cooling with plate cooler?			_	1-stage 2-stage			
1.18	Wort cooling and cooling of tanks by which me	edium	1?	_	ice water _	glycol		
1.19	Will the cooling unit be supplied locally?			_	yes _	no		
1.20	Tanks can be designed for separate use for fe shape. What kind of tanks are required?	ermen	ntation a	nd (	conditionir _ _ _	fermente uni-tanks	ers and storaging tanks	nical
1.21	If separate tanks:		in close	ed f	menters ermenting			
1.22	How will the tanks be cooled? (fermenters alwa	-	room c individu	ooli ual t	ng (2 roon ank coolin	ns with dif Ig	ferent temperatures)	
	If using room cooling: will the room cooling unit be supplied locally?	_	yes	_ r	סו			
	If using individual tank cooling: should tanks be insulated? do you want individual temperatur control for e	very	tank?		_ yes _ _ yes _	no no		
1.23	Should the beer be filtered?	_	_ yes	_	no			
	If you are packaging beer, will you also	o requ	uire steri	ile fi	Itration?	_	yes _ no	
1.24	Will you draw beer directly from bright tanks to	serv	re?	-	yes no		%	
	Other quantity should be filled into what?	- - -	kegs bottles others			% %		
1.25	Should the keg fiiller/cleaner be offered?	_	yes no	_	manually		semi automatically	
1.26	Should a cleaning vessel (CIP) be offered?	_	yes	_	no			
1.27	Do you require a dechlorinization unit?	_	yes	_	no			





### QUESTIONS ABOUT ROOM, BUILDING AND LOCATION

- 1.28 In what kind of building will the brewery be located?
- 1.29 What total area is available to the brewing equipment?
- 1.30 How many rooms are available for the whole brewery?
- 1.31 What is the height of the rooms?
- 1.32 Installation will be placed on how many floors?
- 1.33 In which country and town will the brewery be installed?

#### **COMMENTS**

If you want to make additional remarks or comments or if you have any wishes which are not mentioned above, please use the space below to address them:

your name:

date completed:

your complete address::

your telephone and telefax number: