

Brewery Questionnaire



FAX or Email completed form
F: 905-566-7228 / E: cemcorp@cemcorp.com

Contact Information

Company Name: _____ Address: _____

City: _____ Province/State: _____

Postal/Zip Code: _____

Telephone: _____ Toll free Tel.: _____

Fax: _____ Email: _____

Website: http://_____

PRODUCTION

1. What is the projected annual capacity of the brewery?

Capacity: _____

2. Do you visualize a future expansion?

Yes / No

If yes, what expected annual capacity? _____

3. Will there be peak periods when extra production will have to be planned? **Yes / No**

Please Explain: _____

4. What type(s) of product(s) are to be brewed? If several please indicate % of each.

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Brewery Questionnaire



5. Do you plan to brew with: Malt _____ Extract _____
Do you plan to use: Natural Hops _____
Hop Pellets _____
Extracts _____

Do you plan to buy bulk malt and mill on the premises? Yes / No

6. Do you plan to follow normal accepted technology for fermentation and conditioning as follows:

Lager: fermentation - 7 days; Conditioning -21 days? Yes / No
Ale: Fermentation - 3-5 days; Conditioning-5-7 days? Yes / No

Note: if your planned tank retention times differ from the above, we appreciate your thoughts.

7. Do you favour:

Open Top Style Fermentation? Yes / No
Closed, Non-Pressure Fermentation? Yes / No
Combination Fermentation-Conditioning (UNI)? Yes / No

8. a) Is it your intention that all brewing and related equipment whether imported, or from local sources, be **NEW**? Yes / No
b) If good used components are available, would you be interested in us offering these as part of the overall brewery? Yes / No
c) Would you prefer that all of the equipment be used, but in good condition? Yes / No
d) Any thoughts that you may have along these lines will be welcomed.

9. How do you plan to serve/package the finished product(s)?

Kegs _____

Bottles _____

Serving Tanks _____

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GENERAL

1. Is a building already available?

Yes / No

If so, please provide an indication of the floor area that you have allocated for the various phases of brewing; ceiling height in each area would be most helpful.

2. Is financing available for the project?

Yes / No

If the funds are available, or you already have some idea how much capital you will be able to spend on the equipment phase, we would very much like to know what you have in mind.

Obviously, the ideal situation is for us to be able to determine what you can buy for what funds are available and with the above information, we can either remain "within budget" or, if necessary, advise you that what you plan, cannot be accomplished with the funds that are available.

3. Do you have a Brewing or Engineering Consultant with whom you are working with at this point in time?

Yes / No

If the answer is "yes", please give us the name of the firm or individual along with the address and telephone number: _____

4. Do you have any specific thoughts in mind as regards the actual brewing process?
As an example, if you plan to brew with a full grains mash, do you favour a single step infusion mash, multi-temperature stepping or the decoction approach?
Anything you can tell us along these lines will assist us considerably.

5. I will require the services of your Brewmaster

Yes / No

6. I presently serve beer in my establishment: My volume is _____ kegs / week
_____ cases / week

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PACKAGING

1. How do you plan to package the finished product? kegs; bottles (Size?)
2. If you are planning a BrewPub and will use dispensing tanks, will they be:
installed in a cold room? _____
fitted with a cooling jacket? _____
3. If you plan to use kegs, please provide answers to the following:
 - A. Type of keg _____
 - B. Size of keg _____
 - C. What tapping fitting will be used: _____
Hoff-Stevens
Sankey
Golden Gate
Perlick
Other
 - D. Will you be needing a proposal covering a suitable keg washer and racker? Yes / No
4. If you are planning to bottle all or part of your production, please provide answers to the following:
 - A. Type (NR or Export Returnable) of bottle and anticipated size(s)

 - B. Type of labeling required: body label only; body and neck label; neck and foil top, etc.

 - C. Type of crown: standard "crimped"; Twist-off; etc.

 - D. Are you planning any form of pasteurization? Yes / No

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5. In addition to the basic equipment necessary for you to accomplish the filling and labeling of bottles per the above answers, what other items of equipment do you need?

A basic system would consist of a bottle washer or rinser, filler; crowner and labeler with one or more accumulating tables and some conveyors. A sophisticated system might include an unpacker for cases or bottles, a pasteurizer, case packer; etc.

We would like your thoughts so we can offer our suggestions.

6. Does your thinking involve new equipment?
Are you interested in part new equipment and part used?

Yes / No
Yes / No

Does your main interest lie in obtaining all used equipment?

Yes / No

7. For those customers who have progressed to the stage of requiring a detailed quotation, please fax, mail or Email us your brewery equipment specifications, system capacity information, and your plan and elevation drawings. We will contact you promptly to discuss your project.

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