



Sint-Sebastiaan Belgian Microbrewery NV (SBM)
Meerdorp 20 - B2123 Meer - Belgium
P: ++32 3 317 00 60 - F: ++32 3 317 00 59
www.sterkensbrew.be - sbm@sterkensbrew.be

Brewpubs

Below you will find a questionnaire specifically designed for **brewpubs**. With the information you provide we will work out a customized quotation that meets your requirements and expectations. In case you have any issues with filling out the questionnaire, please feel free to contact us at ++32 3 317 00 60 or by sending an email to sbm@sterkensbrew.be

Once filled out, please send it by fax to ++32 3 317 00 59.

BREW PUB QUESTIONNAIRE

Contact info:

First name:	<input type="text"/>
Last name:	<input type="text"/>
Company:	<input type="text"/>
Address:	<input type="text"/>
Country:	<input type="text"/>
Phone Number:	<input type="text"/>
Email address:	<input type="text"/>

1. REQUIRED INFO:

1.1 When do you want to have your first beer ready for consumption?

1.2 When do you plan on placing your order for equipment?

1.3 How many different beers do you plan on brewing?

 different beers

1.4 How many brews would you be comfortable brewing per week? (1 brew takes about 8 hours)

brews per week

1.5 What will be your yearly capacity?

(1hL = 100 liter = 400 glasses at 25cl.)

(1bbl = 31 gallons = 1760 pints)

The first year: hL **OR** bbl

An average year: hL **OR** bbl

Maximum year: hL **OR** bbl

1.6 What size of brewhouse would you prefer? Or would you like for us to make a recommendation based on the other information you provide?

5hL 10hL 15hL Make recommendation

1.7 What is the percentage of the total volume of beer you will brew in lagers and ales?

% lagers % ales

Please continue to complete the optional information below or scroll to the bottom of the page and click the SUBMIT button. All contact info and questions 1.1 through 1.7 are required fields.

2. OPTIONAL INFO:

2.1 General

2.1.1 What will be the seating capacity of your brewpub?

seats

2.1.2 Do you have a complete business plan for your brewpub?

Yes Not yet

Do you want an SBM consultant to help you with your business plan?

Yes No

2.1.3 Do you or any of your partners have brewing and brewpub operation experience?

Yes No

If yes, please provide details below:

2.1.4 Do you have the necessary capital to finance your brewpub?

Yes No

Do you need help with finding financing/leasing/investment from SBM?

Yes No

What budget did you foresee for the brewery and the entire brewpub?

EURO for the brewery EURO for the entire brewpub

2.1.5 What outer finish do you prefer for your brewhouse vessels?

- Stainless steel (cheapest and easiest to maintain)
 - Copper (most expensive and hardest to maintain, best looking)
 - Stainless steel with copper bands
-

2.2 Technical

2.2.1 What is the average original gravity of the beers you plan on producing?

° Plato

2.2.2 Do you have proper water quantity and quality for brewing?

- Yes No

Do you have a water analysis available or can you obtain one from your water company?

- Yes No

2.2.3 What is the **MAXIMUM** temperature in summer of your brewing water?

°C °F

2.2.4 Are there restrictions on water usage or disposal of water?

- Yes No

If yes, please provide details below:

2.2.5 What electrical voltage do you have available and in what frequency?

3 phase voltage: 1 phase voltage:

- 50Hz 60Hz

2.2.6 Will you be milling your own malt or buy it pre-milled?

- Milling own Buying pre-milled malt

2.2.7 Will any form of malt or grist handling be necessary? (grist case, auger,...)

- Yes No

2.2.8 Will SBM be supplying your steam boiler?

- Yes No

If yes, will it be fired with:

- Natural gas
 Propane gas

Light oil

2.2.9 Will SBM be supplying your glycol chiller?

Yes No

_____ **If yes, what is the MAXIMUM ambient temperature in the brewery?**

°C °F

2.2.10 Do you have the room and is it allowed to put a vapor stack on the kettle or do we need to foresee a condensor?

Stack Condensor

2.2.11 What level of automation do you prefer?

Low Low-medium Medium-high High

2.2.12 Is a cold liquor tank required?

Yes No

_____ **If yes, what capacity (based on the kettle size):**

Single Double Triple

2.2.13 Is a hot liquor tank required?

Yes No

_____ **If yes, what capacity (based on the kettle size):**

Single Double Triple

2.2.14 What fermentation and lagering times do you plan for?

Ale fermentation: days Ale lagering: days

Lager fermentation: days Lager lagering: days

2.2.15 How many unitanks for fermenting and lagering and of what size will you be needing?

tanks of hL bbl **OR** Make recommendation

2.2.16 What type of beer filtration do you plan on using?

Diatomaceous earth filtration (DE)

Sheet filtration (plate & frame)

2.2.17 The beer will be: (select all applicable)

Served from distribution tanks

Bottled

Kegged

2.2.18 Can all the equipment be moved into the brewery?

_____ **What is the maximum opening for bringing the equipment in?**

Height Width meters feet

What surface do you have available?

meters² feet²

What is the ceiling height in the brewery?

meters feet

2.2.19 Additional equipment needed: (select all applicable)

- Air compressor
- CIP unit
- Hop strainers
- Keg washer
- Yeast brink
- Other

2.2.20 Other comments

**Please fax this questionnaire to SBM at ++32 3 317 00 59.
We will contact you soon to further discuss your brewery project.**
