

Questionnaire – Add-On Carbon Dioxide Stripping System

Please provide the following information to assist us in preparing our proposal for you:

Date: _____

Company: _____

Name: _____

Position: _____

Address: _____

Telephone: _____ Telefax: _____ E-Mail: _____

The following is a summary of the minimum information required for a quotation on a CO₂ Stripping System to work with an existing, standard CO₂ recovery plant:

1. Fermentation Data:

Fermenter Operating Pressure: _____ kg/cm² _____ psig

• If more than one (1): _____ kg/cm² _____ psig

_____ kg/cm² _____ psig

Distance of fermenters from Collection System: _____ m _____ ft _____ Line Size

CO₂ pressure available at CO₂ plant: _____ kg/cm² _____ psig

Net Brew Size: _____ hl _____ U.S. BBLs

Total amount of product to closed fermenter per week: _____ hl _____ U.S. BBLs

Brewing Schedule (brews/day): Lager Ale Other

• Monday: _____

• Tuesday: _____

• Wednesday: _____

• Thursday: _____

• Friday: _____

• Saturday: _____

• Sunday: _____

Total brews per week: _____



Original gravity of product before fermentation:	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)
Gravity of product at start of collection:	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)
Gravity of product at stop of collection:	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)
Final gravity of product after fermentation:	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)
Maximum hourly gravity drop:	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)	_____ ° balling (_____ % Plato)
Fermentation Cycle:			
• Number of hours product is in closed fermenters:	_____	_____	_____
• Venting period before CO ₂ gas collection (hours):	_____	_____	_____
• Total hours collecting period:	_____	_____	_____
Purity of gas when collecting begins:	_____	_____	_____
Number, type and size of closed fermenters:	_____		

Gas (head) space in closed fermenters (volume):	_____ ft ³	_____ m ³	
Operating capacity of existing equipment:	_____ lb/hr	_____ kg/hr	
Maximum rated capacity of existing equipment:	_____ lb/hr	_____ kg/hr	
Equipment Manufacturer:	_____		
2. Condensing Pressure:	_____ psi(g)	_____ bar(g)	
3. Condensing Temperature:	_____ °F	_____ °C	
4. Main CO ₂ Condenser:			
•• Design Pressure:	_____ psi(g)	_____ bar(g)	
•• Design Temperature:	_____ °F	_____ °C	
•• Condenser Surface Area:	_____ ft ²	_____ m ²	
5. Elevation of Main CO ₂ Condenser (from floor level):	_____ feet	_____ meters	



6. Liquid CO₂ Storage: Pressure: _____ Tons of CO₂: _____
7. Minimum Dewpoint: At Pressure: _____ Atmosphere: _____
8. Existing Refrigerant: Ammonia: _____ Freon R-____: _____
9. Existing Refrigeration Condensing Medium:
- Water-Cooled: Temperature: _____ Pressure: _____
 Maximum Temperature Rise: _____ Maximum Pressure Drop: _____
- Evaporative Type: Temperature: _____
- Maximum capacity of existing refrigeration compressors: _____ tons
- Saturated suction temperature: _____ °F _____ °C
- Saturated discharge temperature: _____ °F _____ °C
10. Motors: Open Drip Proof (ODP): _____
 Totally Enclosed, Fan-Cooled (TEFC): _____
 Special Considerations: _____
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11. Motor Starters: Across-the-Line (Direct): Up to _____ HP/KW
 Reduced Voltage (Wye-Delta): Up to _____ HP/KW
 Soft Start: _____
12. Temperatures: Wet Bulb (Maximum/Minimum):
 High: _____ °F, _____ °C Low: _____ °F, _____ °C
 Ambient (Maximum/Minimum) Dry Bulb:
 High: _____ °F, _____ °C Low: _____ °F, _____ °C
13. Electrical Characteristics: Power: _____ Volts, _____ Cycles, _____ Phase
 Control: _____ Volts, _____ Cycles, _____ Phase
14. Elevation at Plant Site: _____ Meters _____ Feet
15. Is CO₂ being purchased currently? _____ No _____ Yes – volume: _____
16. Cost of purchased CO₂: _____

If existing system Process Flow Diagram is available, please include.

SPECIAL NOTES:

