



# Sun City West Zymurgy Club

P.O. Box 5566

Sun City West, AZ 85376

Z-Club Craft Brewing is intended to be both educational and productive for the members. Class fees are to cover the cost of the supplies required for each. We want to help club membership learn the process of making and enjoying their beer. The resulting beer produced during the class will be for you to take home. Sharing your beer with the club is at your discretion.

For Questions about scheduling your brew, contact the **Z-Club Brew Master** at: [brewmaster@swczymurgyclub.com](mailto:brewmaster@swczymurgyclub.com).

Name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

1. Are you certified to operate the Z-Club Brewing System?  
☐ Yes ☐ No

If you are NOT yet certified, please contact the **Z-Club Brew Master** at: [brewmaster@swczymurgyclub.com](mailto:brewmaster@swczymurgyclub.com).

2. Please indicate if you will be sharing the brew with other Z-Club brewers or are looking to share the brew with other brewer(s):  
 a) Co-Brewers for the brew are:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

- b) I am looking for (Indicate how many \_\_\_\_ ) other additional brewers to share the brew with.

3. To aid in planning fermentation refrigeration space needs, if you are planning on brewing **more than the standard 5 gallon batch**, please indicate how many gallons are planned and what other brewers will be sharing the brew (or if it is intended for Z-Club use):

☐ Club Use Gallons: \_\_\_\_\_

☐ Shared with other brewers (max 5 gal./ brewer):

Name: \_\_\_\_\_

Name: \_\_\_\_\_

Name: \_\_\_\_\_

4. Please indicate which fermentation refrigerator you will need for your brew and the number, type, and size fermentation containers you need space for:

☐ Ale ☐ Lager

☐ 6.5 gal. carboy(s), Number \_\_\_\_\_

☐ 5.0 gal. carboy(s), Number \_\_\_\_\_

☐ 5.0 gal. corny keg(s), Number \_\_\_\_\_

☐ Other, Describe \_\_\_\_\_, Number \_\_\_\_\_

5. Please indicate ideal Date and Time of brew session:

☐ ASAP Date ☐ Target Brew Date \_\_\_\_\_

Brew Start Time (HH:MM AM/PM): \_\_\_\_\_

6. If you will not be in Sun City West **for the entire time your beer is in the fermentation refrigeration** please provide contact information for your designated alternate:

Name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

7. Please indicate if you need assistance with any of the following:

☐ Recipe selection / formulation

☐ Beer Style information (see check list below)

☐ Yeast starter creation

☐ Fermented beer handling (Classes)

**Kegging** – A hands on kegging of fermented beer under the guidance of an experienced Z-Club brewer - \$5

**Bottling** – A hands on bottling of fermented beer (Keg Carbonated or Bottle Conditioned) - \$5

8. Please indicate the type of brew day environment you prefer:

☐ Private Brew

☐ Open Brew – I am willing to invite interested persons for purposes of Z-Club System observation / education and am requesting an experienced Z-Club Brewer to attend the brew to serve as educator.

9. I agree to abide with the brewer's conduct rules as outlined in the **Z-Club Brewing Etiquette** document and that I will arrange to have a **Brew Buddy** for my brew date when it has been scheduled:

Signed: \_\_\_\_\_

**Attach this form to an E- Mail to: Z-Club Brew Master at: [brewmaster@swczymurgyclub.com](mailto:brewmaster@swczymurgyclub.com)**

## Beer Styles

1. LIGHT LAGER	<input type="radio"/> Yes	<input type="radio"/> No
2. PILSNER	<input type="radio"/> Yes	<input type="radio"/> No
3. EUROPEAN AMBER LAGER	<input type="radio"/> Yes	<input type="radio"/> No
4. DARK LAGER	<input type="radio"/> Yes	<input type="radio"/> No
5. BOCK	<input type="radio"/> Yes	<input type="radio"/> No
6. LIGHT HYBRID BEER	<input type="radio"/> Yes	<input type="radio"/> No
7. AMBER HYBRID BEER	<input type="radio"/> Yes	<input type="radio"/> No
8. ENGLISH PALE ALE	<input type="radio"/> Yes	<input type="radio"/> No
9. SCOTTISH AND IRISH ALE	<input type="radio"/> Yes	<input type="radio"/> No
10. AMERICAN ALE	<input type="radio"/> Yes	<input type="radio"/> No
11. ENGLISH BROWN ALE	<input type="radio"/> Yes	<input type="radio"/> No
12. PORTER	<input type="radio"/> Yes	<input type="radio"/> No
13. STOUT	<input type="radio"/> Yes	<input type="radio"/> No
14. INDIA PALE ALE (IPA)	<input type="radio"/> Yes	<input type="radio"/> No
15. GERMAN WHEAT AND RYE BEER	<input type="radio"/> Yes	<input type="radio"/> No
16. BELGIAN AND FRENCH ALE	<input type="radio"/> Yes	<input type="radio"/> No
17. SOUR ALE	<input type="radio"/> Yes	<input type="radio"/> No
18. BELGIAN STRONG ALE	<input type="radio"/> Yes	<input type="radio"/> No
19. STRONG ALE	<input type="radio"/> Yes	<input type="radio"/> No
20. FRUIT BEER	<input type="radio"/> Yes	<input type="radio"/> No
21. SPICE/HERB/VEGETABLE BEER	<input type="radio"/> Yes	<input type="radio"/> No
22. SMOKE-FLAVORED/WOOD-AGED BEER	<input type="radio"/> Yes	<input type="radio"/> No
23. SPECIALTY BEER	<input type="radio"/> Yes	<input type="radio"/> No