



HEAD BREWER

Date:	4/22/2019	Reports to:	Dir. of Operations
Job Title:	Head Brewer	Direct Reports:	None
Employment:	Regular Full Time	Work Location:	Clackamas, OR
FLSA Status:	Exempt (salaried)	Compensation:	DOE

JOB DESCRIPTION

An integral role in the success of the Brewery, the Head Brewer will execute all aspects of an operating brewery, reporting to the Director of Operations. The Head Brewer will employ his/her depth of knowledge of craft beer production and science in order to play a critical role in maintaining and enhancing our overall product and customer experience.

DUTIES AND RESPONSIBILITIES

- Brewery operations:
 - Wort production
 - Cellar Operations: CIP, transfers, cleaning
 - Fermentation: Propagations, yeast maintenance
 - Process of raw materials for beers (i.e. - cleaning and pitting of fruit)
 - Packaging: Priming, carbonating, kegging, bottling, canning, keg CIP
 - Barrel maintenance, racking, blending
 - QA/QC
- SOP development with the team
- Data collection and entry for fermentation, packaging, and inventory management
- Ordering of raw materials
- Maintenance of machinery
- OSHA Safety compliance and continual training
- Represent the company at tradeshow, fairs, and other events as required
- Assist in staff training on beer styles and special beers
- Occasional delivery of products (back-up)
- Execute production of existing recipes, with potential for recipe development
- Other duties as assigned throughout the brewery. Brewer will assist other departments as needed to accomplish organizational goals and overall company vision.
- Assembling orders for shipment

QUALIFICATIONS

- Passion for craft beer, specifically for mixed culture/Belgian-style beer.
- Self-starter, motivated to work hard and take initiative independently and without supervision.



- Excellent time management skills - works strategically and is able to prioritize tasks and projects to achieve optimal success.
- Must be able to work flexible shifts with varying hours, up to and including weekends if necessary
- Positive attitude: Good interpersonal skills and team spirit
- Mechanical aptitude
- The desire to work in a fast-paced, growing company

EDUCATION & EXPERIENCE

- Prior professional craft brewing experience in a production environment.
- Fermentation/Brewing degree or certificate from an accredited institution preferred.

JOB REQUIREMENTS

- Proven ability to produce high-quality, consistent craft beer.
- Comprehensive understanding of yeast and bacterial fermentations.
- Fluent in safe chemical handling and knowledge of proper usage of PPE.
- Proficiency with computers and associated programs (Microsoft Office, Gmail, Google Sheets, etc.) and ability to quickly and accurately execute data entry and paperwork.
- Must have reliable vehicle to use for work.

PHYSICAL REQUIREMENTS

- Must be able to climb stairs both inside and outside and frequently lift 55 lbs. and occasionally up to 165 lbs.
- Able to stoop, crawl, twist, turn, lift, kneel, climb ladders and stairs.
- Able to work in both indoor and outdoor environments with moderate noise, sometimes slippery floors
- Ability to tolerate a high-level work pace that is typical for a production Brewery
- Able to stand for prolonged periods of time and to work 8-10 on your feet

COMPENSATION

- Base salary commensurate upon experience.
- One week paid vacation after 6 mo. of continued employment; two weeks paid vacation after second full year of employment.
- Opportunity for advancement in a growing company.