

CITY BARREL BREWING COMPANY (CBBC)

BREWER LEVEL 2 JOB DESCRIPTION

Reports to: Director of Brewery Operations

SALARY RANGE

\$16-\$20/hour depending on experience

In alignment with City Barrel Brewing Company's values, this position pursues excellence in all aspects of our production and tap room beer operations. The **BREWER LEVEL 2** is responsible for upholding City Barrel Brewing Company's Mission Statement:

City Barrel Mission Statement: To successfully grow an innovative craft brewery and cultivate quality relationships

City Barrel Core Values:

- Beer is fun! Foster the community to be friendly and welcoming
- Own it! Celebrate successes and recognize failures
- Be excellent to each other. Be respectful, be understanding and be kind
- Excellence is achievable. Do your best, next time do it better
- Collaborate! We're best when we work together

RESPONSIBILITIES

Your core work will be in facilitating brewery operations.

- Second Shift Brew House Operations – all responsibilities of wort production (including milling, mashing, boiling, grain-out, brewing house vessel clean-in-place (CIP), and detailed record keeping in Ekos brewery management software.
- Cellar-related Operations – all responsibilities for fermentation and conditioning management, including fermenter/brite beer tank (BBT) CIP & sanitation, monitoring fermentation, dry-hopping, fruit and adjunct additions, barrel management, yeast management, transferring beers between tanks, filtration, monitoring conditioning and detailed record keeping.
- Packaging Operations: Kegging, keg washing, canning, & bottling.
- General Warehousing such as loading and unloading delivery trucks, organizing and cleaning.
- Strict adherence to sanitation protocol of the brewing equipment, including cleaning and sanitizing, maintenance and troubleshooting, including pumps, heat exchangers, gas regulators, keg couplers, etc.

- Inventory Management - Perform weekly inventory updates of all cold product and raw materials
- Follow Ekos brew schedule and recipes. Keep it up to date and accurate, and work in conjunction with the Director of Brewery Operations and Brewer 1 to ensure continuous availability of beers and timely release of specialty beers.
- Execute proper sampling and analysis of product in accordance with recipe schedule, monitor vital fermentation critical control points including but not limited to target gravity, pH, temperatures and pressures.
- Further develop quality control programs across the business with goal of continuous improvement in product and process.
- Raw Material management - organizing grain for following days brew day
- Maintain proper draft line cleaning and maintenance at the bar.
- Act as a leader, policy keeper and implementer, and as a professional.
- Communicate with all employees, guests, supervisors, and vendors in a respectful, timely, and professional manner.
- Management and performance of brewery sanitization, cleaning, and maintenance.
- Represent the company at local events and festivals, attend events, set up & serve, and clean up, as needed.
- Perform proper cell management and yeast handling & pitching procedures.
- Act as Safety Representative for production and set safe working conditions, attend regular safety meetings and keep safety logs.
- Live every one of City Barrel's five core values.
- Other Duties as assigned

Knowledge, Skills & Abilities

- Industry education preferred (not required)
- Proven brewery knowledge including chemistry & biology
- Strong problem solving skills and mechanical & electrical troubleshooting skills
- Self-motivation as well as ability to work efficiently as part of team
- Adherence to workplace safety procedures and ability to work in confined spaces and strong knowledge of brewery hazards
- Ability to execute and manage details for multiple projects while maintaining alignment with and focus on company level strategy and goals
- Proficient written and verbal communication skills
- Basic computer knowledge, specifically with Google Suite – Gmail, Docs, Drive, Calendar and the ability to effectively use scheduling and budget systems

- Ability to learn and use Ekos brewing software through video training and hands on practice.
- Demonstrate attention to detail, with the ability to effectively manage multiple priorities and apply appropriate judgment in a fast paced environment
- Ability to motivate those around to work as a team to ensure production goals are met.
- Ability to effectively respond to feedback from customers, peers, employees and management
- Ability to consistently maintain professionalism, collaboration, and self-motivation
- Ability to perform brewing and inventory operations on Ekos

Work Environment

- Duties are performed in both indoor and outdoor settings, with events often taking place in the elements in all four seasons
- Occasionally exposed to wet, cold and/or humid conditions; outside weather conditions; extreme cold; extreme heat and risk of electrical shock.
- The noise level in the work environment is usually moderate to loud

Physical Demands

- Must be able to lift 65 pounds without assistance and maneuver 170 pounds safely with proper body mechanics
- Ability to stand for long periods of time and reach with hands and arms, stoop, crouch, bend, twist.
- Ability to work near moving mechanical parts safely
- Ability to work in conditions that are wet, humid, hot, cold, loud, and with risk of electrical shock
- Safely handle caustic and acidic chemicals and sanitizers and know proper time, temperature, and application.
- Move large quantities of food products with carts, dollies, hand trucks, and other moving equipment
- Ladder climbing, bending, twisting, reaching, pushing, pulling, and performing repetitive motions
- Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception and ability to adjust focus in various levels of lighting
- Ability to wear and furnish personal protective equipment for personal use including eyewear, non-slip footwear, hearing protection and others as required.

Additional REQUIREMENTS to consider

- Full time flexible hours are mandatory (able to work days, nights, weekends, holidays)
- Occasional car travel within a 100-mile radius required (beer festivals)
- The selected candidate must pass a post offer, pre-employment background check
- You must be at least 21 years of age to work for City Barrel Brewing Company