

CITY BARREL BREWING COMPANY (CBCB)

BREWER LEVEL 2 JOB DESCRIPTION

Reports to: Head Brewer

SALARY RANGE

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

About City Barrel:

City Barrel Brewing Company is an open concept brewery and kitchen located in the surprisingly amazing town of Kansas City, MO. We are a 15BBL brewery focusing on crafting hoppy, wild and sour beer. We also feature a farm to table scratch kitchen with a world class Chef manning the helm. City Barrel was founded by three partners, two of which have nearly 20 years brewing industry experience and the other is a CPA. We are here to run a solid business while creating amazing experiences for our customers through unique events and incredible cutting edge beers.

About The Job:

The BREWER LEVEL 2 is responsible for the execution of brewery related production, cellaring, packaging, quality control, safety, and maintenance operations. This position will ensure overseeing the highest levels of sanitation and cleanliness in all areas of the brewery. As a member of the Brewing team, the BREWER LEVEL 2 operates by example and leadership, motivating all City Barrel employees and customers, additionally the Brewer is customer facing and a cordial ambassador for the company.

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 profitably deliver the highest quality beer and cultivate extraordinary experiences.

CORE VALUES

- Own it
- Do your best, and next time do it better
- Create knowledge through friendly education
- Be excellent to each other
- Innovation through collaboration

RESPONSIBILITIES

- 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, monitoring conditioning and detailed record keeping.
- Packaging Operations: Kegging, keg washing, canning, & bottling when needed.
- 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.
- 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 the goal of continuous improvement in product and process.
- 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 company at local events and festivals, attend events, and set up and 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