

POURING WITH HEART · THE ASSISTANT BREWER

As the Assistant Brewer, you will aid the brewing team in producing the highest quality and maximum quantity of beer in a Premier 15 barrel brewhouse. Attention to detail is crucial to ensure accurate timing and precision throughout the brewing process. Beyond the world of alarms and checklists, your continued education is your main focus. Ask questions constantly and take advantage of outside resources such as BJCP, Certified Cicerone, or other professional brewing course work. Pass on your knowledge to other cellar workers.

"He was a wise man who invented beer" - Plato

ESSENTIALS

- Aid in achieving daily, weekly, and monthly brewery production goals
- Constantly expand knowledge of beer and technical brewing practices
- Follow SOPs for brewery and cellar activities accurately and safely
- Track daily activities and fulfill workload assigned
- The most common examples of workload include running cellar tank CIPs, transferring finished beer, monitoring carbonation of brite tank beer, cleaning draft lines, attaching new beers to draft, washing kegs, cold box reorganization, and inventory reporting
- Always work efficiently and in a timely manner, taking into account a project-based workload with different deadlines at different stages
- Set an example for safety standards, accuracy and education for other production staff

PERKS

Free Core Value Tattoos · Health & Wellness Program · Access to Beer & Spirit Societies

PHILOSOPHY

- This is a people business. Put people first.
- Never settle, never stop getting better. Good today, better tomorrow.
- Adapt & overcome. Things can and will change.
- Be easy to work with and thoughtful in how you work.
- Ask others how they are feeling, not how they are doing.

You can't step in the same place twice so make each step count.
Be Thoughtful. Be Kind. Be Yourself. Make Shit Better.