

## **Assistant Brewer**

Based in the precepts of science and dedicated to the development of better beer for all, Declaration Brewing Company is now seeking an Assistant Brewer to join our team and help drive present and future production operations. The Assistant Brewer at Declaration will participate in the production, packaging and innovation of beer among other related activities. A highly active and growing distribution footprint in the Rocky Mountain Region paired with in house biology and analytical lab, Declaration is an exciting and unique company with opportunity for growth and advancement.

## **Position**

The role of the assistant brewer will be to strongly advocate for our company culture through the production of fresh, locally brewed beer. The ideal candidate has a brewing background with an ability to use his/her artistic abilities in the brewing process. The candidate must possess a passion for craft beer and brewing, as well as the desire and ability to produce top-notch, high quality and award-winning beers. Ideal candidate has at least 3 years of experience working in a packaging brewery or brewpub. This person will need to have a roll-up-your-sleeves approach to the entire process, use safe practices and always strive to the highest quality possible.

## **Experience and Education**

If applying for this position please have at least 3 years of experience working in a production brewery or brew pub, with an operating knowledge of all aspects of beer production and packaging (recipe creation, wort production, yeast handling, cellaring, filtering, fining, carbonating, packaging, CIP, laboratory procedures, quantitative & qualitative analysis, etc.).

The ideal candidate has a degree in Fermentation Sciences or closely related course work.

## **Main Duties and Responsibilities**

This role includes, but is not limited to assisting these activities:

- Operate and maintain a safe work environment
- Wort production
- Yeast purification and propagation
- Yeast maintenance and handling
- Microbiology control including, but not limited to, cell counts, viability checks, gram staining
- Track performance markers during wort production, fermentation and packaging including, but not limited to, pH, water chemistry, liquid gravity, sugar and alcohol content, IBU, color specifications, DO<sub>2</sub>, DCO<sub>2</sub>, microbiological stability
- Maintain an orderly laboratory environment and accurate data documentation
- Maintain and calibrate analytical equipment
- Gather and analyze data, and prepare reports relating data to brewing process
- Fermentation and yeast management
- Raw material handling, proper chemical storage and use
- Filtering and clarification of products
- CIP and housekeeping
- QC/QA
- Recipe formulation and pilot brewing
- All aspects of brewing, cellaring and packaging, including record keeping
- Waste reduction, diversion and proper disposal

- Knowing, developing and participating with compliance programs, eg. cGMP, cGLP, cGDP, FSMA, SOPs, MSS, TTB, FDA, LED
- Knowing, developing and participating with audits
- Develop and support special projects around the brewery
- Kegging, bottling and canning
- Shipping and receiving
- Keep clean and sanitary condition within and outside of the brewhouse
- Working as a representative of the brewery at festivals & special events
- Consumer tastings and education (sales)

## **Qualifications**

- An excellent palate and the ability to detect subtle flavors
- Laboratory experience with microbiological techniques including aseptic sampling
- Experience calibrating and maintaining laboratory equipment
- Experience handling compressed and liquefied gases
- Experience handling hazardous and dangerous chemicals safely
- High mechanical aptitude and troubleshooting abilities
- An open and flexible mind, positive attitude, and strong desire to learn
- The ability to work independently, maximize productivity, with the ability to lead and direct others
- The ability to repeatedly lift 55 pound bags to a height of 5 feet and the ability to move up to 175 pounds.
- The ability to work on your feet for 8-12 hours a day, 5 days a week
- Strong social skills, positive attitude, networking with the community, and interest in collaborations with other breweries/local businesses.
- Working knowledge of Microsoft Excel
- Excellent oral and written communication skills
- Professionalism

## **Other Stuff**

- EOE Employer
- Salary DOE
- Vacation, Sick leave
- Medical, Vision, Dental
- Beer and gear