



Head Brewer Job Description for Roundhouse Brewery, Nisswa, MN

Roundhouse Brewery is looking for a person to head our brewery production. This position will be seasonally full-time with the option to work other parts of the business hours during the "off-season". Our head brewer position is demanding and rewarding. You will be a part of a team that prides itself on high quality products and service, leading our customers to an amazing overall brewery experience.

Job Functions:

1. Perform all duties related to the production of Roundhouse Beer including, but not limited to: CIP, malt milling, operating brewhouse, wort transfers, yeast pitching, fermentation monitoring, general cleaning, beer tasting, keg cleaning and filling, canning and packaging.
2. Record keeping: Brewing data, production documentation, fermentation record keeping, QA/QC, lab, packaging, inventory (front and back of house).
3. Opportunity to represent the company and interact with customers in the tap room and at festivals.
4. Stay on top of industry trends and create brews to keep our offerings in line with industry demands
5. Operate and maintain our Wild Goose Evolution canning line
6. Produces quality wort according to SOP's including, but not limited to, target gravity, IBU, color, and volume.
7. Comfortable working with chemicals of varying composition and maintaining adherence to safety standards during routine cleaning of brewing equipment.
8. Maintain and operate our brewing boiler and glycol chillers.
9. Must be able and willing to work a variable shift schedule that is dependent upon the operational needs of the brewery which may require long shifts, weekends, and holidays.
10. Follow all company policies & procedures, reflect organizational core values and strive to maintain a clean and safe working environment and keeping up to date on new policy changes
11. Maintain and follow a production schedule and daily tasks as determined by brewing needs.
12. Cleans draft lines at the brewery on a regular schedule.
13. Ability to accurately follow SOP's and understanding of specific beer process terminologies.
14. Mechanical Understanding—the individual easily understands how things work and can quickly troubleshoot mechanisms that need repair or adjustment.
15. Problem Solving—the individual identifies and resolves problems in a timely manner, gathers and analyzes information skillfully.

16. Quality Control—the individual demonstrates accuracy and thoroughness, monitors own work to ensure quality and applies feedback to improve performance.
17. Workplace Safety – the individual follows company safety procedures and works to maintain or improve workplace conditions

Experience

- Formal brewing education or at least one year of commercial brewery experience preferred.
- Lab/micro experience valued.
- Packaging experience (canning and kegging) valued.
- Strong judgment, work ethic, punctuality and professional maturity are a must.
- Experience in cellaring and brewing production is valued.
- Strong technical understanding of brewing process and sanitation.
- Experience with tools valued.
- Experience with sanitation and cleaning systems is valued.

Skills, Traits and Physical Requirements:

- Passion, Integrity, Honesty, Dependability, Attention to detail.
- Team-oriented and results driven with a commitment to quality.
- Must be able to fulfill the physical requirements of running a brewhouse – safely lift, climb stairs, clean, etc.
- Personal curiosity in improving systems and processes.
- Desire to have a positive impact on customers and coworkers.
- Passionate interest in the brewing industry and community.
- Ability to multi-task, prioritize tasks, and work independently
- Be an open and good communicator and team player with respect for co-workers, supervisors, and managers
- Ability to lift up to 55 pounds repeatedly
- Ability to lift, drag, carry and manipulate kegs (full or empty), hoses, parts, pumps, buckets, and reservoirs
- Ability to twist/turn and stand/walk on a continuous basis
- Ability to work on your feet for over eight hours at a time
- Ability to work in loud production environments (80+ db)
- Ability to work with chemicals of varying composition
- Ability to work in temperature extremes, damp/wet areas, around grain dust and steamy wet spent grain
- Engaging personality with great communication, time management, and teamwork skills
- Problem-solving skills and the ability to troubleshoot beer related issues
- Desire and ability to take ownership of your responsibilities and embrace continuous improvement
- Obsession with cleaning and sanitization
- Valid driver's license