



Mountain Tap Brewery

Now Hiring - Brewer

Full-time, averaging 40 hrs/wk (w/ occasional OT)

Job Requirements:

- Prior relevant brewery & leadership experience required!
- Formal brewing education & canning experience preferred.
- Excellent interpersonal skills - must be team player.
- Self-starter, ability to take initiative, lead projects, manage time efficiently and work independently.
- Exceptional focus, organizational skills, attention to details with beer quality, sanitation and safety.
- Must be able to lift 55 lbs (bags of grain) and regularly bend, twist, reach, stoop and climb ladders periodically.
- Must be able to work early mornings and occasional weekends (most brewery work is done M-F 6:00 AM – 2:00 PM).
- Must have a passion for craft beer and mountain lifestyle.
- Must be 21+ years old.

Job Responsibilities – Brewery Operations (below is not all-inclusive)

Note – This is a hands-on brewer position including brewery, cellarwork, packaging & maintenance.

- Production planning, forecasting (review pub sales data) and scheduling to meet beer demand trends.
- Brewing – grain handling, mashing, lautering, boiling, WP, wort-cooling, yeast handling, dry-hopping, etc.
- Yeast management – cleaning, sanitizing, harvesting, disposal, pitching, etc.
- Monitor fermentations – check gravities, pH, cell counts/viability, temperature, etc.
- CIP – cleaning/sanitizing tanks and other equipment.
- Transferring beer from fermentation to serving tanks and carbonating.
- Kegging – keg cleaning, sanitizing, filling & keg machine maintenance (Premier 2-head semi-automatic).
- Draft system – cleaning & maintaining draft lines and dispense equipment.
- QA and Safety – Use & maintenance of DO meter & CO2 testing equipment. Adhere to safety procedures.
- Canning (WG Gosling) – lead canning operations (most beer draft for pub, cans ~10% of production, we can ~2-3x/month).
- Maintenance – plan & lead brewery & pub cleaning/maintenance projects, coordinate w/ trades as necessary.
- Manage supply chain needs, coordinate with vendors and schedule deliveries to meet production schedule.
- Manage inventories, order grain, hops/contracts, CIP chems, cans and other brewery supplies as necessary.
- Negotiate with and vet vendors as necessary and hold them accountable.
- Work with brewmaster/owners re. new beer recipes and barrel aged and/or other specialty beer projects.
- Assist with events and promotions as necessary (occasionally).
- Keg/can/bottle delivery (occasionally).
- Work with brewmaster/owners to manage and adhere to brewery budget.
- Conduct pub staff trainings periodically.

Compensation:

\$24 – \$28/hr DOE.

Complimentary shift meal and shift beer (for legal drinking age employees).

Food, beer, merchandise discounts and other employee benefits.

Mountain Tap Brewery uniform.

IKON Ski Pass.

Opportunity to participate in a company health insurance plan with \$2,000 annual premium offset.

Opportunity to participate in company SIMPLE IRA once eligible.

\$30/month house account.

Up to two weeks bonus pay based on number of hours worked.

Submit resume, cover letter and any other relevant information to toochbrew@gmail.com

No phone calls please!

More about Mountain Tap Brewery

<https://www.mountaintapbrewery.com/>

<https://www.facebook.com/mountaintapbrewery/>