



## Mountain Tap Brewery

### Now Hiring – Head Brewer

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

#### Job Requirements:

- Prior relevant brewery & leadership experience required!
- Formal brewing education & some canning experience preferred.
- Self-starter, ability to take initiative, lead projects, manage time efficiently and work independently.
- Exceptional focus, organizational skills, meticulous attention to details with beer quality, sanitation and safety.
- Excellent interpersonal skills - must be team player.
- Must be able to lift 55 lbs (bags of grain), hand truck kegs, spent grain tubs 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 Head Brewer position including brewery, cellarwork, packaging & maintenance.**

- Brewing – grain handling, mashing, lautering, boiling, WP, wort-cooling, yeast handling, dry-hopping, etc. (7 bbl Premier brewhouse, 15 bbl unitanks, 7 bbl serving tanks)
- Cellarwork – CIP'ing tanks & 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 – Use & maintenance of DO meter & CO2 testing equipment.
- Safety – Must work in a safe manner, wear proper PPE as appropriate, maintain a clean, tidy and organized workplace at all times and adhere to safety procedures.
- Assist with canning operations (most beer draft for pub, cans only ~10% of production, ~2-3x/month).
- Assist with production planning, forecasting and scheduling to meet beer demand trends.
- Assist with maintenance – brewery & pub cleaning/maintenance projects, coordinate w/ trades as necessary.
- Assist with managing supply chain needs, coordinate to meet production schedule.
- Assist with managing inventories, raw materials ordering, CIP chems and other brewery supplies as necessary.
- 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:

\$25 - \$30/ hr (~52K – 62.4K) DOE

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

Food, beer, merchandise discounts and other employee benefits.

Mountain Tap Brewery uniform.

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](mailto:toochbrew@gmail.com)

No phone calls please!

*More about Mountain Tap Brewery*

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

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