

Ishigaki Beer Brewing Company – Against the Grain Ishigaki

POSITION DESCRIPTION: **Head Brewer**

POSITION SUMMARY

This position operates the brew house and cellar equipment to execute a weekly brewing schedule per the Standard Operating Procedures. The head brewer is responsible for performing and overseeing all tasks and operations in the brewhouse and cellar to ensure the production of the highest quality beer in the most efficient and safe environment possible. In addition, this position functions both independently and collaboratively with ownership to form production schedules, recipes and the ordering of all raw goods to maintain a production schedule.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

- Operate 500L brew house, including mashing, lautering, boiling, hop additions, whirlpool, and wort cooling, yeast collection and pitching, CIP of brew house... essentially all tasks on a brew day.
- Accurately, efficiently and safely make exceptional beer as dictated by SOPs and recipes.
- Perform designated QC and QA checks at various stages of brewing process, (i.e. – gravity and pH readings, etc.)
- Set temperature and pressure controls as dictated by process.
- Clean, wash, and sanitize equipment using cleaning and sanitizing chemicals safely and at appropriate dosages.
- Perform beer transfers from fermenters to brite tanks, barrels and totes and thus into package following guidelines in SOPs safely and efficiently.
- Complete necessary paperwork for all brewing processes including recording production and test data, such as processing steps, temperature readings, process times, test levels and batch numbers; maintain neat and accurate production logs.
- Communicate in-process information to others at shift change.
- Maintain clean, safe, and orderly work areas in cellar and brew house.
- Taste and sign beer for release, based on qualitative and quantitative analysis.
- Open and /or close plant, depending on shift; check all exterior doors, activate or deactivate building alarm.
- Basic light mechanical repairs to brewing equipment when necessary. Contact repair company when necessary.
- Periodic weekend work, including monitoring fermentation and determining when to crash cool products at fermentation, yeast collection, beer transfers.
- Taste packaged product at intervals to ensure product consistency and stability.
- Work effectively with the ownership to meet production needs
- Receive grain, hop, yeast and chemical deliveries and ensure products are stocked and stored appropriately.
- Hire, train and manage brewpub staff to allow for best possible working conditions and highest quality beer.
- Create and maintain a production schedule addressing all ordering, staffing and process needs.
- Communicate with ownership to create on-going goals and projects to improve product, workplace efficiency and safety.
- Create and work with restaurant management to implement beer training for all service staff.
- Establish and maintain Cleaning and Maintenance schedule for all brew house spaces and equipment.

ADDITIONAL FUNCTIONS OR RESPONSIBILITIES

- Promote the AtG brand in the consumer sector when visiting bars, restaurants and stores that sell beer.
- Other duties and projects as assigned.

PERFORMANCE STANDARDS/KPI'S

- **Quality of work:** Attention to detail, conscientious, aware of changes to schedule, lack of mistakes, miscommunications, oversights.
- **Quantity of work:** Ability to multitask and prioritize in order to complete brewing and cellaring tasks in a timely manner during shift, and see jobs to their completion.
- **Judgment:** Ability to make and execute correct decisions when necessary or call for help when appropriate.
- **Teamwork:** Effective in working with others, both within and outside the brewing department. Treat coworkers in a respectful and courteous manner.
- **Reliability/Attendance:** Schedule is open and available to perform all job duties reasonably and is punctual.

SKILLS

- Ability to communicate effectively in English and Japanese
- Knowledge of brewing science
- Knowledge of safe chemical handling
- Knowledge of safe work operations, safety policies and procedures
- Able to drive a forklift
- Organizational skills
- Time management skills
- Communication skills (written and verbal).
- PC proficiency and knowledge of controls software
- Mechanical aptitude

ATTRIBUTES

- Able to read and understand information to execute formulas and follow recipes.
- Able to listen and understand information and ideas presented verbally.
- Able to concentrate on a task over a period of time without being distracted
- Flexible to changing priorities
- Flexible to working a rotating schedule as business needs dictate
- Able to prioritize multiple demands
- Able to work well under pressure and stress
- Able to maintain confidentiality of recipes, processes, procedures, and other internal information
- Able to troubleshoot and solve problems related to product and/or equipment
- Able to wear necessary personal protective equipment.
- Able to perform multiple tasks simultaneously.
- Able to work in a team environment.
- Able to work independently with minimal direct supervision.
- Able to see details at close range (within a few feet of the observer).
- Able to tell when something is wrong or likely to go wrong. It does not involve solving the problem, only the ability recognize there is a problem.

MANAGEMENT RESPONSIBILITY

Oversight of all brewing staff at Brewpub. Able to take on leadership roles as dictated by the needs of restaurant and production facility management.

EXPERIENCE AND EDUCATION

College degree and/or formal brewing training.

LIST THE EQUIPMENT WITH WHICH YOU MUST BE FAMILIAR, OR ARE REQUIRED TO OPERATE OR USE

- 500L brewhouse
- Malt Mill
- Pumps: centrifugal, diaphragm
- Dissolved gas analyzers: CO2
- Cartridge air and water filters
- Large fermentation vessels and other holding tanks
- Pressure/temperature gauges and instrumentation
- Gas regulators
- Process and utility piping and hoses
- Air Compressors
- Forklift

PHYSICAL REQUIREMENTS AND ENVIRONMENTAL CONDITIONS

- Able to stand for long periods of time (up to 8-10 hours per day).
- Able to frequently lift heavy materials (minimum 55 lb. boxes shoulder high up to 50 times daily).
- Able to frequently climb ladders. Ladder climbing over 20 feet. Able to perform job while standing on a ladder
- Occasional work on tanks over 23 inches high
- Able to work in wet, tight or cramped space.
- Able to work in an environment with high noise levels
- Able to work with hazardous chemicals
- Able to frequently duck under equipment.
- Able to climb stairs.
- Able to work in awkward positions for extended periods of time.
- Able to frequently grasp with one or both hands
- Able to wear required Personal Protective Equipment (respirators, ear plugs, boots, etc)

ENVIRONMENTAL CONDITIONS

- Exposure to very high noise levels (wearing ear protection)
- Handling of hazardous materials.
- Exposure to hot fluids
- Exposure to pressurized vessels and transfer lines
- Exposure to particulate atmospheres
- Exposure to extremely variable temperature levels
- Wet, slippery floors.
- Wet clothing.
- Exposure to carbon dioxide.
- Performing job with and around moving machinery.
- Exposure to broken glass.