

# NoFo

## BREW CO

### **BREWER**

Our mission is to brew great craft beer that unites all people and disrupts tradition. We're focused on creating a unique environment centered around great craft beer where new ideas and friendships are brewed. We are currently seeking a Brewer for our Cumming, Georgia location who is part artist, part scientist and wildly passionate about craft beer. This person must be talented, self-led, educated, and share our desire to create something special for the people of these communities.

This person must share and actively demonstrate our core convictions of:

- Community
- Hospitality
- Adventurous
- Unique
- Camaraderie

### **RESPONSIBILITIES**

The Brewer is responsible for the full scope of company brewing including but not limited to: recipe creation, management, operation, upkeep and maintenance of all equipment, production and packaging schedules, all aspects of production including barreling, cellaring, packaging, yeast management, maintaining accurate and detailed records, ensuring a clean and sanitary work environment, quality control processes, leading, developing, and managing a brewery team, participation in company meetings and initiatives and working with other company department heads and owners to achieve the mission of the brewery.

### **EXPERIENCE**

- 3-5 years experience in professional brewing industry, and has held previous Brewer or Head Brewer roles
- Proven ability to significantly contribute to a successful team
- Should have experience in comparable brewhouse systems (7BBL or larger)
- Extensive experience and understanding of the brewing process from grain to glass, brewery sanitation, yeast handling, QA/QC, cellaring, barrel programs, recipe creation and

delivery

- Possess a high level of beer sensory and beer production knowledge.
- Must be able to troubleshoot and fix issues that arise in the brewing process (mechanical, chemical, etc.)
  - Maintain fundamental knowledge of brewery plumbing and machinery mechanics/maintenance.
- Experience with raw material procurement and ordering.
- A formal brewing education or degree / certifications are favorable but not required.

#### **TECHNICAL KNOWLEDGE OF:**

- Mill and accompanying auger systems
- Brewhouse operation
  - Hot liquor tanks, Mash, Lauter, Boil, Whirlpool, Heat exchanger,
- Cellar and beer style management.
- Proficiency in computer work including Google Drive, Word, and Excel are highly recommended
- Familiarity with eKos and other software capable of material, inventory, and batch tracking
- Strong organization and time management skills
- Maintain brewery, state and federal compliance, inventory, and brew sheet paperwork
- Responsible for all purchasing / monitor brewery budget
- Adhere to and train direct reports on all safety procedures and policies
  - Ongoing safety protocols
  - Monthly safety meetings
- Centrifuge (specific to NoFo Cleveland)
- Plate and Frame chiller
- Canning Line (Wild Goose) (specific to NoFo Cleveland)

#### **KEY RESULTS AREAS**

- Attend management meetings with the Director of Brewing and Distilling Operations (DBDO) about the brewery on a weekly basis
  - Provide monthly brewing schedule forecasts to the DBDO
- Brewing excellent beer that people love to drink and line up for
  - Brewing NoFo Brew Co core beer recipes according to demographics and productional needs
  - Exercising creativity and creating new recipes for beer that appeal to customers
- Managing the brewing operations to the highest standards, efficiency, cleanliness, attractiveness, and free of any defects, accidents or incidents
  - Strong understanding of CIP/Sanitation processes
  - Operate brew equipment to maintain acceptable inventory of raw materials and beer
  - Supervise cleanliness & sanitation of all equipment, tanks, and work areas to maintain consistent beer quality

- Meeting production schedules and deadlines while maintaining quality standards
  - Evaluate and monitor beer and raw materials involved in the brewing process
- Leading the brewing team and fostering a culture of excellence, care, and camaraderie
  - Train and supervise assistant brewers and cellarmen to work at a level consistent with brewery production
  - Train & test brewery employees in beer knowledge, eKos, and SOP's
- Building meaningful relationships with team members, customers, and the local community
- Initiate / embody Core Convictions and uphold their meanings
- Adhere to / modify (as needed) brewery Standard Operating Procedures (SOP's)
- Participate in guild affiliations / festivals

### **PHYSICAL DEMANDS AND WORKING CONDITIONS**

- Must be able to lift 65+ lbs and move 175 lbs regularly with assistance when needed
- Must have ability to stand, walk, use hands, reach, climb and work from heights
- Ability to work near moving parts and machinery
- Ability to see color; either with or without accommodations
- The ability to work in loud, wet, cold, hot, indoor and outdoor environments frequently
- Availability early / late nights, weekends, and some holidays

### **COMPENSATION AND BENEFITS**

We offer a generous compensation package and amazing benefits including:

- A health care benefits package
- 401k program
- Paid vacation policy (take what you need)
- Leadership and career development opportunities for continued education in the field

### **REPORTING**

This role will report to our Director of Brewing and Distilling Operations, Jonny Bradley.

NOTE: THIS JOB DESCRIPTIONS DOES NOT INCLUDE ALL OF THE FUNCTIONS ASSOCIATED WITH THE HEAD BREWERS ROLE. HEAD BREWER IS TO PERFORM ALL DUTIES ASSIGNED TO THEM BY THE DIRECTOR OF BREWING AND DISTILLING OPERATIONS, AS THESE DUTIES ARE SUBJECT TO BE MODIFIED AS NEEDED TO ENSURE PROPER OPERATING PRACTICES.