

Brewery Supervisor

IRON HAT BREWRING COMPANY LTD

Overview

- Position: Brewery Supervisor
- Location: Brooks
- Job Classification: Full-Time, Year-Round, Non-Exempt
- Reports to: Owners
- Compensation: Hourly \$20-21/hr based on experience

Company Background

Iron Hat Brewing Company Ltd is located in the Brooks , Alberta. At Iron Hat Brewing, we use time-honored methods and imported ingredients to produce Quality-inspired beer. Painfully slow to make but a pleasure to drink, our beers undergo a prolonged and labor-intensive fermentation, resulting in an uncommon depth of flavor and natural carbonation. Fresher than an import and more approachable than a typical craft, our beers are designed for drinkability, but never at the expense of taste. It's the ultimate everyday companion and the perfect reward for an honest day's work.

Iron Hat Brewing Company prides itself on its positive company culture, where team members are valued for their efforts, enthusiasm, and commitment to quality and continuous improvement. Manufacturing operations are active 6 days per week.

Job Description

The brewery supervisor will be a generalist, responsible for executing a multitude of daily tasks. While the primary responsibilities relate to activities in the brewhouse, this position also will require oversight of the cellar. The position requires the training and supervision of other brewery and cellar staff members. This position requires exceptional time management and communication skills, the ability to multitask, high attention to detail and an uncompromising commitment towards quality and improvement.

Responsibilities include but are not limited to:

- Wort production
- Training, guiding, and supervising other brewery and cellar staff members
- Management of yeast health and pitching
- Management of fermentation schedules
- Yeast harvesting and dumping
- Racking, dry hopping, and carbonation
- CIP of brewhouse, fermentation vessels and other equipment in accordance with the Master Sanitation Schedule
- General maintenance, organization, and cleaning of the brewery and cellar areas
- Draft system cleaning
- Quality checks, record keeping, and completion of checklists

Requirements and candidate attributes

- Passion for great beer
- 0-33 years of production brewery experience
- High School degree or equivalent required
- Diploma from a technical brewing education a plus
- Basic understanding of industrial equipment including low pressure boilers, industrial refrigeration, air compressors, and pneumatic systems
- Basic understanding of plumbing, mechanical and electrical systems
- Excellent time management, communication, organizational and interpersonal skills
- Proficiency in MS Office Suite
- Ability to think critically, troubleshoot, take initiative, and escalate issues to management

- Ability to work a flexible schedule, including occasional nights and weekends
- Ability to work on your feet in a loud, temperature variable environment
- Ability to continuously lift 55 lbs. and maneuver 165 lb. kegs
- Ability to operate a forklift and pallet jack
- Abide by company PPE standards, chemical handling, and good manufacturing practices