

Dwinell Country Ales, located approximately 100 miles east of Portland, OR in central Klickitat County (WA), is a recently opened, family-run brewery with a focus on farmhouse-style beers, barrel-aging, and mixed-culture fermentation. We operate a 7 bbl 2-vessel electric brew system with a trio of 7-barrel fermentation vessels and a growing collection of oak barrels. We have a small, on-site tasting room at our Goldendale brewery and self-distribute kegs throughout Vancouver, the Columbia River Gorge, and Yakima.

Position Overview: Assistant Brewer

The Dwinell Country Ales Assistant Brewer reports directly to the company's owners and is responsible for supporting brewhouse operations on a day-to-day basis. Candidates must show a passion for mixed-culture fermentation. Proven experience in barrel-aging and blending is a plus. Successful candidates should demonstrate a high degree of motivation, a willingness to perform sales-related duties (e.g., ride-alongs, tap takeovers, festivals, etc.), strong organizational skills, an acumen for performing clerical/administrative work, the motivation to assume new roles, and an ability to accept responsibility for process outcomes. Ideal candidates will also show flexibility to work shifts and weekends outside of their primary schedule.

Responsibilities:

- Support all brewing operations, cellaring duties, and general fermentation management
- Assist with quality assurance activities and monitor progress of beers through measurements and data recording including basic laboratory work (e.g., cell counts, identification, and propagation where necessary)
- Record all brewing related notes from brew day through fermentation, finishing, and packaging
- Conduct accurate inventories on a weekly, monthly, and quarterly basis
- Perform preventive maintenance on all brewery equipment
- Maintain sanitary practices in all aspects of the production process including CIP of all brewing equipment
- Clean, maintain, and transfer beer to/from oak barrels
- Wash and fill kegs; move packaged/kegged product to the cold room and stack full kegs
- Perform taste panels
- Assist with any other projects and essential work
- Continually improve production process

Required Experience/Skills:

- 1-3 years of experience in a production brewery, winery, or distillery
- College education or equivalent trade school / military
- Mechanical knowhow and savvy
- Solid written and verbal communication skills
- Organized, highly-motivated, detail-oriented, and able to multitask
- Proficient computer skills with Microsoft Office (Excel) as well as Google applications
- Friendly, positive, confident, and engaging attitude
- Keen understanding of food safety and sanitation practices
- Ability to work in confined spaces
- Ability to lift 60 lbs continuously for durations up to a ½ hour
- Clean driving record
- Forklift operation experience

Compensation:

- Hourly wage based on experience
- Ability to attend industry-based events and professional development
- Opportunity for growth

To Apply:

Please include resume, cover letter outlining your interest and relevant skills, and references. You must be 21+ years old to fulfill this position.