

## **Head Brewer - Charleston, SC**

### RESPONSIBILITIES

- Leads all day-to-day activities necessary to produce high quality, consistent beer.
- Manage all brewery operations of our 3 vessels 25 BBL brew system crafting 20,000 BBLS per year draft only.
- Lead, manage, and schedule the brewers, cellarman, and racking personnel.
- Effectively represent Beer Production in weekly cross department meetings regarding Quality and Production.
- Assists in development and updating of Standard Operating Procedures (SOPs) as necessary.
- Conducts critical assessment of beers through active participation in raw material and beer sensory panels.
- Facilitates future growth of the brewery through continuous optimization of current processes.
- Assists in implementation of new equipment and processes.
- Works with senior management on new product development initiatives.
- Maintain brewing, cellaring, filtration, packaging and other related documentation in an organized and complete manner.
- Provide hands on relief of all positions as necessary.
- Maintain healthy communication with other departments (Sales, Distribution, QC, Tasting Room, and Packaging).
- Responsible for inventory control.
- Oversee and improve production efficiency.

### REQUIREMENTS

- 5+ years of leadership brewing experience including brewery/breweries running multiple brews per day on multiple shifts.
- College degree and/or certification from an accredited brewing program or an equivalent combination of education and experience.
- Strong mechanical and problem-solving aptitude with Excellent verbal and written communication skills
- Training, guiding and growing a team of brewers
- An eye for the big picture and how the details support it
- Focus on quality and consistency of finished product
- Technical and practical knowledge of all aspects of brewery operations, including:
  - Business acumen for strategic forecasting, scheduling, budgeting and efficiency metrics
  - Inventory and supply chain management, including materials ordering and logistics

- Yeast management, fermentation theory/practice
- Lab procedures such as: cell counting/viability testing, D.O., CO2 and packaged air testing, gram staining and microbiological analysis
- Equipment, cellaring, cleaning and maintenance best practices, SOP development and enforcement
- Working knowledge of safety and legal compliance requirements and enforcement
- Vetting, hiring, training and management of a complete brewhouse staff

Interested candidates can send their resumes to [contact@brewsourcellc.com](mailto:contact@brewsourcellc.com) with "Head Brewer - Charleston" in the subject line.