

# BAERLIC BREWING CO

TAPROOM & BREWERY AT 2235 SE 11th AVE IN SE PORTLAND, OR

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## FULL-TIME BREWER \$18+/HOUR: JOB DESCRIPTION, DUTIES & REQUIREMENTS

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### SUMMARY

The right fit for this position will be expected to handle every task throughout the brewing process from grain handling, to wort production, to yeast management, to cellar operations, to packaging and beyond. Like any small brewery, there are sure to be hiccups, stress & bits of chaos, as well as some amazing moments of adventure and discovery—all of which we can learn and thrive from together. This position requires someone who is diverse, nimble & patient and who has an absolute and fanatical love for beer and the wide range of people who drink it. Beer is an amazing and powerful beverage and approachability and beer education are very important parts of Baerlic Brewing Co. We welcome beer nerds, but beer snobs need not apply.

### JOB DUTIES INCLUDE BUT ARE NOT LIMITED TO:

- To love and respect beer
- Proper Grain Handling and Inventory Management
- Strong Wort Production and Hotside Brewing Processes
- Cellar operations including CIP, racking/transferring, yeast management, QA/QC, Batch monitoring, etc.
- Cleaning, cleaning and more cleaning...and cleaning.
- Brewery tours, general beer education and beer tastings
- Interaction with retail and wholesale customers
- Detailed record keeping
- And, most important - cleaning.

Brewing beer can be hard physical work and requires mental agility and the ability to effectively multi-task in a fast paced and deadline oriented environment—all while maintaining safe standards of procedure. This position requires the ability to work well independently and as a member of a team. Each employee will be expected to perform their job in a safe manner and report any safety concerns to Management. All Baerlic employees will also be expected to keep current on all company events, history, and products and have the ability to happily represent the broader Baerlic Brand Story—again, beer education and approachability are imperative.

### POSITION REQUIREMENTS

- 2+ Years Professional Brewing Experience on a 10+ BBL System
- Knowledge and Respect of basic safety practices
- Understanding and experience of holistic brewing processes
- Ability to learn and think safely and quickly
- Process oriented and a quick learner
- Self-starter with a Professional and positive attitude
- Impeccable verbal and written communication skills
- Creative problem solver
- Friendly and easy going personality—we're a small team.
- Ability and willingness to work weekends
- Knowledge of beer styles and history
- Drivers license and clean driving record
- Customer service experience in a face-to-face capacity

### DESIRABLE REQUIREMENTS

- Formal Brewing Education or equivalent professional experience
- Cicerone or BJCP Certification
- Mechanical aptitude & understanding of brewing equipment
- Sensory, QA/QC, and Laboratory Experience
- Tour guide or public speaking experience
- Recipe formulation and building

### COMPENSATION/BENEFITS

- \$18+/hour Depending On Experience
- 50% paid Health, Vision, Dental and Alternative Care Insurance after 90 days
- Up To 80 Hours PTO
- Retirement Savings Plan
- Career Education and Support Opportunities
- Employee Discounts on Food, Beer and Merch

### TO APPLY FOR THIS POSITION

Email Resume and Cover letter to [work@baerlicbrewing.com](mailto:work@baerlicbrewing.com) by **no later than Friday, June 11th, 2021.**

**STUBBORNLY INDEPENDENT & PROUDLY SELF DISTRIBUTED SINCE 2014 • [WORK@BAERLICBREWING.COM](mailto:WORK@BAERLICBREWING.COM)**