



Cellar Operator

About Odell Brewing

Since 1989, the culture of family and collaboration has thrived, fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted and innovative brews. Odell Brewing is committed to providing exceptional guest experiences while making positive contributions to their co-workers and community through their outreach and charitable giving programs. Odell Brewing is the 23rd largest craft brewery in the United States and sold the majority of the company to its co-workers (now co-owners) in a combined management buyout and Employee Stock Ownership Program.

Our collective leadership and independence empower us to build a culture of ownership where we contribute, educate, and innovate, while keeping Colorado at our core. Always Better

Position Summary:

Under the direction of the Cellar Manager, the Cellar Operator is responsible for the safe and precise treatment of beer from the fermentation tank to the brite beer tank using established SOPs. The Cellar Operator is required to diligently carry out cellar functions, assess processes for opportunities to improve, and, with the help of the Production Team, ensure quality standards are maintained. This covers beer and hard kombucha production.

Essential Functions:

- Cleaning and sanitizing brite beer tanks, cleaning of fermenters, general cleaning of cellar area
- Operation of centrifuge and carbonator as per SOP
 - Ensure appropriate clarity and carbonation
- Prepping tanks for transfer as per SOP
 - Data entry of liquid transfers and cleaning cycles into computer system
 - Transferring unfiltered beer directly to brite beer tank
- Draining and monitoring yeast during fermentation and conditioning
 - Tasting beer after fermentation and communicating potential issues to Brewhouse Manager, Cellar Manager, and Lab Manager
 - Adding of hops or adjuncts (such as fruit) to fermentation vessels
 - Setting, monitoring and adjusting temperature of the fermentation tanks to achieve optimal fermentation and conditioning of beer
- Execution of Hard Kombucha Production as per SOP
- Operation of Flash Pasteurizer and Barrel Work as per SOP
- Communication of issues in as close to real time as possible
- Provide general cellar maintenance and upkeep, and work with the Maintenance Team as necessary
- Participation in cellar shift rotation as needed to accommodate production demands
- Participation in production meetings

Qualifications:

- HS Diploma or GED
- Previous experience working in a brewhouse or cellar or other relevant work experience is preferred
- Night shift, weekend and holiday availability is required
- Demonstrated ability to be organized and maintain a high attention to detail
- Thrives working independently and within a team environment
- Must be at least 21 years old



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Physical Requirements:

- Ability to work long hours on your feet
- Ability to work in a hot, wet, and loud environment
- Ability to crouch, bend, lift, and reach
- Ability to remain focused and level-headed under demanding situations
- Ability to lift and move up to 55 lbs.

Benefits:

- Employee Stock Ownership Plan participation
- 401(k) with brewery match
- Profit Sharing
- Health/Dental/Vision/ Short Term & Long Term Disability Insurance
- Paid Time Off
- Paid Holidays
- Paid Sabbatical at 10 years
- Parental Pay
- Weekly beer, wine, and hard kombucha allotment

To Apply:

Please submit your cover letter, and resume to jobs@odellbrewing.com with “Cellar Operator” in the subject line by Sunday, September 20, 2020.

Equal Opportunity Employer - Odell Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, age, creed, color, religion, national origin or ancestry, marital status, sex, disability, veteran status, genetic information, sexual orientation, gender identity or expression, or pregnancy.