



## Brewing Operator

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### ABOUT ODELL BREWING

Since 1989 OBC has empowered a culture of family and collaboration, fostering a brewery full of beer centric people. It is this passion for beer that inspires us to create quality, handcrafted, and innovative brews. We're committed to providing exceptional service to our customers while making positive contributions to co-workers and our community through outreach and charitable giving programs. We are the 23rd largest craft brewer in the United States, are independent, and family and employee owned.

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

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### PRIMARY JOB RESPONSIBILITIES

#### Position Summary:

The Brewing Operator will provide day-to-day responsibility in the effective and safe process of brewing.

#### Essential Functions:

- Ensure the quality of wort production by coordinating the day-to-day, on-shift brewing processes
- Adhere to all safety standards and practices
- Weigh out and stage raw materials for Brewhouse and Cellar consumption in a timely and organized manner
  - Meeting established SOPs
- Organize and maintain Hops Cooler and Malt Handling Room to high cleanliness standards
- Be available to provide assistance to cellar team for dry hopping, fermentation monitoring, and general cleaning
- Operator forklift and pallet jack in a safe and efficiently manner
- Operate hammer mill and pelleting machine in a safe manner
- Participate in Brewhouse and Cellar team meetings
- Clean and sterilize processing equipment and fermentation vessels
- Mix and blend raw materials, water, and other necessary ingredients per recipe
- Clean and sterilize the brewing vessels, processing equipment, and fermentation vessels
- Be committed to cleanliness and cleaning peripheral areas of the brewery and brewing areas
- Troubleshoot and report any mechanical issues
- Work with Brewhouse Manager, Lead and Team to address problems as they arise in the brewing process
- Performs independent work periodically as the only brewer on shift



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- At times, will be expected to work with the team to identify or improve brewing processes, recipes, and procedures
- Follows existing policies, practices, and procedures according to established SOP
- Supports new ideas and helps to implement them
- Identifies and reports quality or efficiency concerns
- Ability to apply knowledge to unusual and complex production problems
- Contributes to the development and improvement of the department
- Anticipates and plans for changes in new recipes, technology, and process changes
- Committed to continuing education to enhance the Brewing Team's competency and ability to innovate, improve, and increase efficiency
- Attend and participate in company and team meetings
- Collaborate and communicate with other members of the brewing team, production department, and company personnel
- Assist with inventory control processes both physically and digitally
- Provide general brewing equipment maintenance and upkeep and work with the maintenance team as necessary

### **Qualifications Required:**

- 2-5 years experience in professional brewing is preferred
- A devoted passion for craft beer
- A self-motivated drive to go above and beyond for the sake of quality
- Knowledge of automated and semi-automated brewing processes
- Knowledge of inventory transfer systems
- Experience and demonstrated ability to work well within a dynamic team
- The ability to maintain a positive attitude
- Strong verbal and written communication skills
- Mathematical and reasoning skills
- A keen attention to detail
- An aptitude to learn and adhere to safety standards
- Basic mechanical aptitude
- A High School Diploma or GED
- At least 21 years of age
- Flexibility and availability to regularly rotate schedule between morning, evening, and overnight shifts
- Weekend and holiday availability is required
- The ability to maintain proper hygiene associated with working in a food production environment

### **Physical Requirements:**

- The ability to work long hours on your feet
- The ability to work in hot, cold, wet, and loud environments for extended periods of time
- The ability to lift 55lbs to shoulder height



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- The ability to stoop, crouch, kneel, bend, lift, and reach
- The ability to have regular and repetitive motion of hands and arms
- The ability to remain focused and level-headed under demanding situations
- The ability to climb a 55 ft caged ladder
- The ability to vacuum, sweep, mop, and dust

Interested applicants, please submit completed application, resume, and cover letter to [jobs@odellbrewing.com](mailto:jobs@odellbrewing.com) with “**Brewer**” in the subject line by Friday, October 30th.

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, gender, disability, veteran status, genetic information, sexual orientation, gender identity or expression, or pregnancy.