



Laboratory Technician

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 service to its customers while making positive contributions to their co-workers and community through its outreach and charitable giving programs. Odell Brewing is the 17th largest craft brewery in the United States and currently distributes in 20 states. In 2015, Odell 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

The Laboratory Technician will perform the day to day operations of the Laboratory Team Shift Duties for craft beer, wine, and hard kombucha production, with supervision and direction of the Laboratory Team Manager. Includes multiple tiers (Technician I, II, III, etc) based on experience and merit.

ESSENTIAL FUNCTIONS

- Technician I includes
 - Functional Competency in Core Lab Functions as outlined in SOPs.
Including, but not limited to:
 - Microbiological analysis (ie: Traditional Methods, PCR)
 - Analytical chemistry (ie: Spectrophotometry, Titration, Liquid-Liquid Extraction)
 - Yeast propagation and management
 - Taste Panel and sensory experiments
 - Instrument and laboratory maintenance
 - Data collection and analysis of in-process beer
 - Application of the Scientific Method to assist in achieving production goals
 - Contributes to a culture of diversity and inclusion
- Technician II includes all of the above, in addition to:
 - Experimental design and project management
- Technician III includes all of the above, in addition to:
 - Training and process improvement

EXPERIENCE/SKILLS REQUIRED

- Bachelor degree in life sciences or equivalent work experience
- Has professional lab experience with microbiological assays, analytical instrumentation, and statistical process control
- Exceptional communication, critical thinking, and organizational skills
- Self-motivated with a love for learning, process improvement, and applied science
- At least 21 years old
- Passion for ensuring quality through science



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- Ability to adhere to a rotating shift schedule with potential for weekend work
- Computer competency (Office, Google Drive, SAP; etc)
- Production brewery experience highly preferred

PHYSICAL REQUIREMENTS

- Ability to work long hours on your feet
- Ability to lift up to 55 lbs and move up to 160 lbs
- Ability to work in a hot, wet, and loud environment
- Ability to crouch, bend, lift, climb stairs, and reach
- The ability to remain focused and level-headed under demanding situations

COMPENSATION

Hourly Rate Range:

Starts at \$20.00/hr *depending on experience*

Odell Brewing offers a competitive benefit package including:

- Health, dental, life insurance, short & long term disability insurance
- 401k with a company match
- Paid Time Off and Paid Holidays
- Weekly Beer Allotment
- Parental Pay
- Employee Stock Ownership Program

If you think you are the person we are looking for, we look forward to hearing from you. Qualified and interested individuals, please submit application, resume and cover letter to jobs@odellbrewing.com with “**Lab Technician**” in the subject line by July 23rd, 2021.

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.