

Brewer – Bench Brewing Company

Reports to: Head Brewer & Director, Brewing Operations

Department: Brewing

Location: Beamsville, ON

Job Type: Hourly, Full-time (40 hours per week)

The Role:

Brewhouse Operations

- Producing quality beer efficiently, accurately, and safely according to recipe, brew log specifications, & SOP on any shift in a 24-hour schedule
- Operating, maintaining, and cleaning all process equipment.
- Brewer is responsible to understand and follow the documented SOPs

Cellar Operations

- Fermenter & Brite tank CIP
- Reporting tank analytics for gravity, pH, temperature, pressure, flavour development
- Operating glycol controls
- Capping, chilling, dry-hopping, rousing tanks
- Yeast harvesting
- Racking into & out of barrels/foeders
- Adding fruit and/or spices to vessels
- Blending beer
- Hitting process and fermentation specifications
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Packaging Operations

- Transferring & carbonating finished beer
- Checking pH, gravity, dissolved oxygen, CO₂
- Assist in operating canning & bottling line
- Keg cleaning & filling
- Hitting packaging specifications

Waste Management & Cleaning

- Lowering wastewater-to-beer ratio by continually developing best practices: with the goal of reaching 4:1 waste water to finished beer ratio.
- Sidestreaming all hops, yeast, trub, grains into totes for alternative disposal methods- not to be put down drains
- Ensuring brewery is cleaned & maintained to consumer facing standards

Safety

- Responsible for following WHMIS safety protocol
- Utilize a 5S approach to organizing and maintaining a clean and efficient workspace
- Be aware and vigilant at all times when using machinery, equipment, and/or chemicals that could harm yourself or others.

General Operations

- Forklift, pallet jack, and scissor lift operation.
- Maintain malt, hop and yeast ingredients in best conditions.
- Maintain all equipment to best conditions