

# Shift Brewer Job Description

**JOB TITLE:** Shift Brewer

**PRIMARY LOCATION:** Fulton Brewery/2540 2<sup>nd</sup> St NE, MPLS MN

**REPORTS TO:** Head Brewer

**FLSA POSITION TYPE:** Full-Time, Hourly

**SHIFT:** N/A

**EXTERNAL POSTING DATES:** N/A

## **POSITION SUMMARY:**

Fulton's Shift Brewers are responsible for Fulton Brewing Company's daily wort production and cellaring operations. Shift Brewers are also responsible for collaborating on new recipes, process improvements, and improving the overall efficiency of Fulton's NE Minneapolis production brewery and North Loop Minneapolis taproom brewery. Shift Brewers are collectively responsible for ensuring the highest quality product possible for Fulton's distribution markets both locally and nationally.

## **Accountable Numbers**

1. 8-12 Turns. As a team, produce 8-12 batches of wort per week in compliance with Fulton's S.O.P. & Quality Program.
2. 9 Points of Quality. Document all 9 quality checks on each batch of wort.
3. 24 Hours. Submit all paperwork and process data in Obeer for each batch of beer within 24 hours of production
4. 1 per week. Organize malt and hops in adherence to Fulton's F.I.F.O. practices to ensure oldest lots are used first.
5. 7-9. Measure gravity and pH on all batches of beer for the first 7-9 days of fermentation (or until terminal gravity is reached). Check lagers once per week after primary fermentation is complete.
6. 90 % or better. Ensure that all yeast pitched into new batches of beer is at least 90% viable.
7. 0.05 Target. Ensure that all centrifuge runs are +/- 0.05 of the target CU.
8. 0.025 Volumes. Ensure all bright beer is carbonated to +/- 0.025 volumes of CO2 from target.

## **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

### **Brewing, Cellaring & Filtration**

- Work with other Fulton brewers as a team to produce beer and other product lines at Fulton's Minneapolis breweries

- Execution of all brewing-related tasks, including: operation of a 20 barrel manual brewhouse and 80 barrel semi-automated brewhouse
- Follow Standard Operating Procedures (SOPs) for production processes
- Adheres to and advances Fulton's core values and safety culture.
- Ensure the general upkeep of grain storage, brewhouse and cellar areas of the brewery.
- Promotes an atmosphere of cooperation and teamwork within the department and company.
- Develop, maintain and follow cellaring process and procedures to ensure the quality of Fulton's products
- Learn filtration processes and become proficient with both centrifuge and DE filtration methods
- Record production and batch/lot data using log sheet and Orchestrated Beer
- Assist Plant Manager with troubleshooting and occasional maintenance tasks
- Identify opportunities for operational improvement

### **Recipe Development**

- Work with brewer team on recipe development, alternative cellaring techniques and enhancements to production and efficiency
- Recipe development opportunities may come both at Fulton's NE brewing facility and its downtown brewery and taproom

### **QUALIFICATION REQUIREMENTS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. Individuals must hold a valid driver's license.

### **MATERIALS/MACHINES/EQUIPMENT USED:**

- Forklift trucks, scissor lift and articulated boom lift.
- Cleaning agents and other hazardous chemicals.
- Desktop computer including an understanding of Word, Excel, and Google Services (*Gmail, Calendar, Drive, Documents, Sheets, and Groups*).

### **IMPORTANT SKILLS AND ABILITIES:**

- Must be 21 years of age or older at the time of application.
- Able to pass a post-offer, pre-employment background check.
- A minimum of 2 years of experience at a production brewery. Formal brewing education, training, certifications, or accreditation are a plus.
- A working knowledge of brewing/process equipment including: malt milling equipment, brewhouse equipment, and cellar equipment.
- Forklift Driver Certified required.
- Prior work experience in a wort production and cellaring operations.

- College Diploma or four years' equivalent work experience preferred.
- Strong data entry and numeracy skills.
- Self-motivated and able to work independently.
- Strong interpersonal skills and a love for meeting and interacting with people.
- Thorough attention to detail and desire to take initiative.
- Must adhere to company's policies and procedures.
- The desire to work in a fast-paced, growing company.
- Courteous, professional and polished demeanor.

### **PHYSICAL REQUIREMENTS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Able to sit, stand, walk, or be on your feet for prolonged periods.
- Able to read and follow written English instructions.
- Able to regularly twist, turn, kneel, climb, stoop, bend, crawl, lift and carry supplies and equipment weighing up to 55 pounds using appropriate techniques and tools.
- Able to maneuver packages of any weight above 75 pounds with appropriate equipment and/or assistance.
- Able to work in a factory/production environment which may be loud, slick, humid, cold, and hot.
- Able to comply with and enforce all health, safety, and personal hygiene policies and standards.

### **WORK ENVIRONMENT:**

The work environment of a brewery is dynamic and ever evolving. The following are representative characteristics of the work environment an employee may encounter while performing the essential functions of this job:

- The noise level in packaging facilities is frequently loud.
- The employee must frequently work in sterile environments.
- The employee regularly works with pressurized vessels.
- The employee comes in contact with and has to handle broken glass.
- The employee handles hazardous materials.
- The employee works near moving mechanical parts.
- The employee works on wet floors and with wet equipment.
- The employee works in a shared office environment.