

## BREWER JOB DISCRPTION

The term “craft brewer” was often used to describe a beer maker who oversaw a small-scale brewing operation that used traditional brewing methods. Typically, craft brewers did not use mechanized production lines like larger breweries. With the increase in popularity of craft beer over the past few years, the term is now used to describe any brewer that works in a brewery producing original and flavorsome beers.

A craft brewer is a very knowledgeable beer maker who is deeply involved in the creation of new beers. Craft brewers have a deep understanding of the entire brewing process, are passionate about beer-making and are very creative. They enjoy experimenting with different flavours and are interested in making unique beers that customers will enjoy.

### Craft Brewer Job Responsibilities

The craft brewer has a very significant role at a craft brewery. They can be involved in many aspects of the beer making process including product development, sourcing of raw materials, brewing beer, shipping beer, meeting customers, and marketing beer. Their key responsibilities are:

- Product development  
They will work in conjunction with management, brewery owners and the marketing team to develop interesting and unique beers that consumers will enjoy. This will involve creating recipes and brewing small batches for testing. The beers must be designed to not only taste great, but to satisfy consumer demand in the market.
- Sourcing raw materials and dealing with suppliers  
The craft brewer is responsible for sourcing high quality raw materials required for the brewing process. They must determine if the raw materials are of sufficient quality for the beer being produced. The brewer will also ensure they are being stock piled correctly and that there is sufficient inventory available for the current beer production rate.
- Brewhouse operations  
The key responsibility of the craft brewer is to oversee the brewing process. They will

ensure the brew recipe is being followed accordingly and accurately and the beer is stored correctly. They often direct other staff to ensure brewhouse operations are being performed adequately.

- Equipment maintenance and purchasing

They must maintain equipment within the brewery and make decisions about equipment purchases. They must also create a maintenance schedule which works well with production requirements.

- Quality control

The craft brewer must assess the quality of the brew throughout the brewing process. They will be responsible for both scientific and taste-testing of the brew.

- Production record keeping

Detailed records must be kept, with the goal of improving beer quality and production processes.

- Managing cellaring of beer

They must ensure that different beers are correctly stored.

- Maintain safety and hygiene standards throughout the brewery

The craft brewer must ensure that work is performed in a safe manner and strict hygiene standards are maintained.

- Represent the company at trade events and liaise with customers

Typically, a craft brewer will have a fair amount of interaction with customers and members of the public at beer tastings and trade shows. Ideally, they should be great communicators who can promote the beers being produced and the brewery itself.

- Managing key production requirements and setting KPIs

They may be responsible for setting production goals and identifying key performance indicators at the brewery.

- Manage bottling and delivery processes

The craft brewer may have some involvement with the bottling facilities and delivery schedules for the finished product.

- Budgeting

There will be budgets for beer production, marketing, product development, staffing and purchasing equipment. The craft brewer will have to deal with these budgets and report to management.

- Brewery improvements

The craft brewer must create a plan for improving the brewing and setting up goals for improving the productivity, hygiene and safety of the brewery.

### Craft Brewer Education

While some craft brewers develop into the role by working their way up from junior positions at a brewery, most craft brewers have an IBD/Brewing qualification. Other qualifications that can be beneficial to a craft brewer include:

- Chemistry or Chemical Engineering degree
- Marketing degree
- Microbiology degree
- Food science or food technology degree

### Craft Brewer Work Experience

A craft brewer needs to have a minimum of 2 years' experience working as a brewer and procuring raw materials for the brewing process. Ideally they will also have experience with:

- Brewery equipment maintenance
- Budgeting
- Managing staff
- Developing new beers
- Record keeping
- Quality control
- Project management

### Key Skills of the Craft Brewer

Some of the key skills that a craft brewer should possess include:

- High level written and verbal communication skills
- Leadership skills, managerial skills and the ability to motivate staff
- A passion for beer making and developing new beers
- Very high level brewing skills
- Physically fit and able to lift weights of up to 30 kilograms
- Personable and able to communicate well with customers
- Problem solving skills
- Some mechanical knowledge and familiarity with brewing components
- Innovative, creative and motivated to create some new and delicious beers
- Quality assurance skills and drive for continual improvement