



COOPER HOUSE PROJECT

Artisanal Brewing | Memphis, TN

Cooper House Project is searching for a full-time, salaried head brewer to join its team in Memphis, TN for the opening of a new brewery in Summer 2022. The ideal candidate will be a beer visionary, capable of operating a 7 BBL brewhouse and managing all aspects of daily brewing facility operations.

About Cooper House Project:

Cooper House Project – Artisanal Brewing is a taproom-focused brewery scheduled to open during the summer of 2022 in the historical midtown Memphis neighborhood of Cooper-Young. The taproom is located in a fully renovated craftsman style house, originally built in 1912. The brewery space is housed in a modern building attached to the rear of the house. The entire property sits in the heart of one of the city’s most vibrant and walkable neighborhoods – with restaurants, bars, taprooms and currently one other brewery nearby.

Our vision is to combine the old world with the new. “Cooper” in the name references not only the street (Cooper St.) the brewery faces, but also the cooperage craft. We plan to offer barrel aged and conditioned product, as well as foeder-aged lagers, and solera wild ales. In addition to the foeders, we’ve installed stacked horizontal lager tanks, stacked conicals, as well as larger, single freestanding conicals to be used for our most popular products. And, there’s plenty room for expansion. We’ve designed the brewery to primarily accommodate lagers, wood-aged beer, wild ales and experimental product (we have several 3.5 BBL stacked conicals so that we can split a single 7 BBL batch into two vessels, and give them unique treatments). The brewery really is designed for a brewer to hone his or her skill, and focus on recipe development.

The taproom plays host to a small kitchen – though, make no mistake: beer is our focus. We have a pass-through (walk-in cooler) tap wall that currently has 19 taps installed – complete with stout faucets, Lukr faucets and flow adjustable micromatics. Moreover, we’re equipped for both CO2 and Nitro.

We will offer only a small menu of food options. According to Memphis City law, the small, onsite kitchen permits us to sell up to 100% of our beer through the taproom. Moreover, our district is a self-distribution area – meaning, we can brew small batches for neighboring bars and restaurants, and deliver the product direct, cutting out the middleman.

This brewery will elevate the craft brewery scene in Memphis. Currently, there are only 10 breweries in and around the city, all positioned miles apart from each another. All are larger, and regionally focused. We are the first neighborhood brewery focused exclusively on the local market, and the first to create a *neighborhood of breweries* in the city (there is one other brewery only two blocks away, one more currently in planning just 4 blocks away, and a tap house across the street). With the additions of Cooper House Project, the Cooper-Young neighborhood is quickly becoming a one-stop-shop for beer connoisseurs. We are the only brewery in the city with foeders, and the only one designed to keep a constant rotation of fresh and experimental beer flowing through the taproom. (To accompany our state-of-the-art 7 BBL SS Brewtech brewhouse, we currently have 14 fermentors, and plenty of cold storage, and room for tank expansion).

The "project" portion of our name is intended to signal that we will not adhere strictly to the flagship model of brewing. Though we will always have pilsners on tap, for example, we envision constant recipe development and the trying out of those new developments on our customers.

The right candidate will begin working at the brewery in July or early August. The brewery founder will be contacting qualified candidates by phone and/or email to begin bringing finalists to Memphis for a site visit and interview.

Interested candidates should send a cover letter and resume to:

travis@cooperhouseproject.com

Duties and Responsibilities:

- Oversee all aspects of the brewing facility, including brewing grain handling cellaring, packaging operations, cleaning and sanitization.
- Participation in management operational meetings
- Schedule and manage brewery production, brewing assistants, and cellar staff
- Develop recipes and work with others to develop new products
- Work with computer programs for recipe development, production tracking, orders and inventory
- Engage in heavy lifting – continually lift, drag, carry, and manipulate hoses, parts, pumps buckets, grain bags, kegs, etc.
- Perform CIP and SIP of the brewhouse, tanks, cellar equipment and cooperage.
- Execute all brewing-related tasks in accordance with Cooper House Project's safety and sanitization standards.
- Understand uses of all chemicals and follow OSHA safety standards
- Operate a forklift
- Perform routine preventative maintenance and cleaning of equipment and infrastructure.

The Ideal Candidate will have:

- Willingness to relocate to Memphis, TN, USA
- Passion for making great beer and an opportunity for full artistic and scientific expression
- A degree or certificate from a reputable brewing institution (must have degree in hand by August 2022). (Alternatively, we will consider candidates with a minimum of a 4-year degree in biology and/or chemistry, and 3-5 years professional brewing experience).
- Ability to brew lagers(!), traditional ales, wild ales and innovative styles.
- Knowledge of market trends, willingness to keep up with the trends, and ability to create awesome recipes that capitalize on those trends.
- Positive outlook and attitude, and the ability to think on your feet
- Ability to manage multiple processes at one time
- Excellent time management skills, and will be self-motivated
- Ability to work in a diverse environment, with some weekend and flexible hour requirements
- Ability to develop and maintain Standard Operating Procedures for the brewery.
- Willingness to continually develop their professional brewing skills through reading and industry resources such as brewing conferences.
- Ability to mentor support staff
- Ability to bend over, twist, kneel, stand for duration of a shift
- ability to work quickly, efficiently and safely.
- Extreme attention to detail, as well as strong organizational skills

Benefits and Perks:

- Salary commensurate with experience
- Medical, dental and vision group insurance plan options.
- Paid PTO
- Assistance with relocation for the right candidate
- Ongoing training and professional development
- Sponsorship to join industry organizations such as the Brewer's Association, the Tennessee Brewer's Guild, Pink Boots Society and more.

About Cooper-Young, Memphis, TN:

The historic Cooper-Young neighborhood is nestled in the southern midtown section of Memphis, TN. It is one of the oldest neighborhoods in the city, with most houses built before 1925. It is a front-porch community wherein neighbors hang out on their porches and celebrate anything worth celebrating (warm days, birthdays, sporting events, days that end in “y”, etc.) with other neighbors and friends. It seems an informal requirement that you have at least one dog in a C-Y household – as most people walking the streets, and hanging out in the beer gardens are accompanied by their furry companions. And, the neighborhood streets are always buzzing with activity.

The neighborhood's main thoroughfare is Cooper Street, which boasts a ton of restaurants, bars, live music venues, boutique shops, a record store, and more! Annually, Cooper-Young plays host to the city's largest outdoor festival, Cooper-Young Fest each fall (which attracts 130,000+ people), as well as a beer festival, and more recently Porch Fest coupled with a large neighborhood yard sale – wherein residents start their morning selling household items, and craft goods, and spend their evening hosting live music on their porches and food and games in their front yards. This year's Porch Fest will play host to more than 80 musical artists performing on neighborhood porches. In other words, the neighborhood likes to party!