

## **HEAD BREWER JOB POSTING**

Eckhart Beer Company is a new brewery and taproom in Brooklyn, specializing in European-style lagers. Eckhart intends to bring the best of the European lager beer tradition—from raw ingredients, to brewing process, to hospitality—to the heart of Brooklyn. We are going all-in on a “narrow-but-deep” approach, brewing a small range of beers by U.S. craft standards, but focusing on perfection at all levels.

Eckhart is looking for a brewer with the training, discipline and passion to brew these special beers. We will have a 10-bbl, 3-vessel, semiautomated brewhouse built for lager and decoction brewing, with an all-lager cellar capacity of 3000 bbls per year. The portfolio will be anchored by classic European lager styles—helles, pils, light and dark Czech beers—with seasonal specialties such as Festbier, Doppelbock and Maibock, as well as lesser-known regional styles. Emphasis will be on brewing for the taproom, plus kegging and mobile canning for self-distribution.

### **KEY ROLE**

The head brewer will be responsible for production of beer to the flavor and quality standards as specified by ownership, as well as direct management of brewery staff, and making sure all SOPs are adhered to. The head brewer will report to the Operations Manager, but will also collaborate with ownership on decisions regarding the beer program and operations. The head brewer will directly oversee wort production, cellar and packaging operations, and QC/QA, as well as facilities and machine maintenance in collaboration with OM.

## **ESSENTIAL RESPONSIBILITIES**

### **Lead Brewing Production**

- -Oversee all brewing operations at the brewery, including: day-to-day process issues, recipe management, operating policies, procedures, release parameters, and safety policies, in accordance with OSHA requirements, TTB and NYSLA.
- Conduct necessary basic lab analysis and yeast management at all critical points for reporting to OM.
- Collaborate with Owner and Operations Manager to create a yearly brew schedule that adheres to Eckhart’s brand goals and ethos.
- Design recipes for core, seasonal and specialty beers based on Owner’s taste preferences.
- Work with the Operations Lead to prepare weekly schedules for brewing, beer transfer, cellar additions, yeast harvesting and CIP, and staffing/timing to meet production needs.
- Collaborate on a weekly brew schedule with the Operations Manager and help revise any brew plans with the Operations Manager if any conflicting issues are found.
- Coordinate any raw ingredients, supplies or equipment orders with the Operations Manager
- Ensure that deadlines are met to prevent scheduling conflicts in upstream and downstream production.
- Maintain detailed brewlogs and records of yeast management and assist with inventory of raw materials, quality checks, and production schedules in Ekos in collaboration with Operations Manager.

## **Brewhouse Management**

- Assist with development of, and maintain Standard Operating Procedures (SOPs) for:
  - Brewing and cellar operations including malt handling, wort production, fermentation, yeast handling/management, liquid transfer, carbonation, packaging.
  - Equipment Operations, including CIP/COP cleaning and sanitization procedures.
  - Quality Control (QC) and Quality Assurance (QA) programs and procedures.
  - Collaborate with Operations Manager to lead brew-team meetings communicating current objectives, production performance to plan, challenges and successes, troubleshooting, and taking corrective action when necessary.
- Oversee and Develop the brewhouse staff through technical supervisory, and line assignments in all functions supported by standard job descriptions, performance objectives, and performance assessments, in collaboration with Operations Manager.

## **Quality Assurance**

- Ensure that proper samples of raw materials in addition to in-process and finished beer are collected and analyzed appropriately to ensure a quality finished beer.
- Work with staff to resolve quality issues, elevate significant problems to the Operations Manager, and Owner to ensure that the highest quality of beer is released to market.

## **Additional Responsibilities**

- Support EBC's core values of quality, teamwork, and service to our customers, coworkers and community.
- Stand in for the Assistant Brewer and Cellarman as needed in their absence; this may require working weekends, holidays and any shift as needed.
- Represent EBC in a manner consistent with our reputation for quality, professionalism, and expertise. This includes in the brewery, in the taproom, in third party establishments outside of work hours.
- Represent EBC as a brand ambassador at events, festivals, and promotions, as needed.
- Represent EBC as a brand ambassador during events in the taproom, as needed.

## **Required Skills**

- Proficient in all necessary lab procedures
- Proficient in all modules of Ekos.
- Ability to work effectively in a team environment.
- Ability to work independently with excellent time management abilities.
- Operating knowledge of all brewing equipment.
- Technical proficiency performing routine maintenance on equipment and troubleshooting.
- Understanding of automation including PLCs and instrumentation.
- Understanding of beer flavor defects and their causes.
- Understanding of beer chemistry and biology.

- Excellent organizational and planning skills.
- Detail oriented.
- Ability to work under pressure and under strict deadlines.
- Excellent oral and written communication skills.
- Strong personnel management and leadership skills.
- Thorough understanding of manufacturing COGS/cost accounting and budgeting processes.

### **Physical Requirements**

- Work long periods in front of computer screen.
- Stand for long periods of time (up to 10 hours per day).
- Regularly lift up to 60 pounds, and push, or pull up to 170 pounds.
- Climb ladders and perform job while standing on a ladder up to 10 feet high. Occasionally climb stairs and work on tanks up to 14 feet high
- Work in wet, tight, or cramped spaces and/or awkward positions for extended periods of time.
- Work in an environment with high noise levels, utilizing adequate protection.
- Work with hazardous chemicals, utilizing adequate protection.
- Work on wet, slippery floors.

### **Experience and Education**

- Five+ years of professional head brewing experience preferred.
- Proficiency in brewing and fermentation processes along with bottling and kegging operations is required.
- Bachelor's Degree and/or Certificate from an accredited brewing science school preferred (technical and/or brewing specific courses preferred).
- 2–3 years management or supervisor experience preferred.

### **Compensation**

This position is salaried. Range: \$70K-\$90K yearly plus benefits. Please send resume and cover letter to [jobs@eckhartbeer.com](mailto:jobs@eckhartbeer.com).