**Primary Responsibilities:**

* Learn, understand, and operate all cellar piping and equipment.
* Perform CIP on all equipment, piping according to standard operating procedure (SOP).
* Learn and perform all cellar processes including beer finishing, yeast handling, transfers, blending, non-beer related processes, etc.
* Follow safety protocol and SOPs for all processes.
* Maintain a clean and organized work environment and complete duties as assigned by supervisor.
* Correctly and accurately weighs and stages hops, adjuncts and brewing aids as required for cellar operations.
* Performs other related duties as assigned.

**Required Skills/Abilities:**

* Experience in beer packaging or related industry Knowledge of the fermentation process
* Passion for the art and science of brewing
* Strong mechanical aptitude required
* Must have excellent communications skills
* Ability to lift 55lbs and move 165lbs, as needed.
* Expected to stand, sit, walk, climb, balance, stoop, kneel, crouch, crawl, bend, talk, hear, taste, smell, see, and operate objects, tools, and controls.
* Basic troubleshooting skills in a brewing/manufacturing setting.
* Excellent organizational skills and attention to detail.
* Time management skills.
* Ability to prioritize tasks.
* Ability to function well in a high-paced environment.

**Education and Experience:**

* 1-2 years experience in a brewing environment.
* Degree in Brewing Science/Technology, a plus.
* Familiarity with Ekos platform, a plus.