Assistant Brewer at Grain Theory

Grain Theory is growing, and we're looking for a part-time Assistant Brewer to join our brewing team. This is a hands-on position involved in all areas of the brewing process, from wort production through packaging. This role offers a path to grow into a full-time Brewer position for the right person.

Who We're Looking For

Brewing experience is not required. We're more interested in finding someone with the mindset and abilities to become a great brewer:

- **Problem-Solving** — Stays calm, thinks critically, and adapts when things don't go according to plan. Brewing requires making adjustments, troubleshooting problems, and thinking on your feet.
- **Hands-On Aptitude** — Enjoys working with equipment, tools, and physical processes. Should be comfortable diagnosing mechanical issues and finding safe, practical solutions when equipment doesn't cooperate.
- **Attention to Detail & Process** — Understands the importance of following recipes, timing, cleanliness, sanitation, and accurate record-keeping. Great beer requires consistency and discipline.
- **Curiosity** — Wants to learn the *why* behind brewing and is excited by the process of turning grain, hops, water, and yeast into something unique.
- **Work Ethic & Reliability** — Shows up when scheduled, works hard, and follows through. Our production schedule depends on it

Responsibilities

- Once fully trained, you will become the primary brewer of our flagship beers, following established recipes and procedures.
- Perform cellar work including transfers, carbonation, tank cleaning, and beer packaging.
- Package primarily in kegs, but also canning and bottling beer.
- Clean and maintain brewing equipment, tanks, kegs, floors, walls, and other brewery areas.
- Manage brewing supplies and inventory, including grain, hops, yeast, and kegs.
- Maintain accurate brew logs and other required records.
- Follow safety, sanitation, and standard operating procedures while identifying opportunities to improve them.

Requirements

- Strong mechanical, hands-on, and problem-solving skills.
- Ability to follow recipes and procedures precisely while also recognizing opportunities for improvement.
- Ability to safely work with cleaning chemicals and hot and cold liquids.
- Ability to stand for extended periods (up to 8–10 hours), bend, twist, kneel, climb stairs, and repeatedly lift 55+ pounds.
- Comfortable working in non-temperature-controlled environments.
- Willingness to work occasional weekends, nights, holidays, and overtime as needed.
- Must be 21 or older.

Benefits

- Medical, dental, vision, and accident insurance
- Employee food and beer discounts

Hours

The core brewing role is approximately **20 hours per week**, with the opportunity to work up to full-time hours by combining brewing shifts with bartender shifts at our Brewpub.