Original Pattern Brewing is an award winning, employee owned brewery and tasting room located in Oakland CA. We are expanding rapidly and package in draft and cans to sell through the tasting room and have an extensive customer base and distribution network throughout the San Francisco Bay Area.

**Job Summary:**
Reporting to the head brewer, this position involves all aspects of working in a brewery including wort production, fermentation, transfers, yeast management, operating and working the canning line. The right candidate will have impeccable attention to detail, be focused on quality, safety-minded, efficient, a great work ethic, a positive attitude and the desire to be part of our team.

**Job Requirements:**
- 2+ years proven experience as a wort production brewer and cellar person
- Brewery education is highly desirable
- Impeccable attention to detail and quality control
- Ability to take direction and follow brewery SOPs
- To work both independently and in a team environment
- Possess a mechanical aptitude and strong troubleshooting skills
- Ability to multitask, manage time and prioritize work duties while being detail oriented
- Flexible schedule and be willing to work weekends
- Have a passion for quality craft beer and the industry
- Must be at least 21 years of age and authorized to work in California
- Ensure you are punctual, regular in attendance and have a positive attitude
- Reliable transportation

**Duties and Responsibilities**

**Brewhouse operations:**
- Mill grain and stage recipes accurately
- Mashing
- Lautering
- Boiling
- Whirlpooling
- Knockout
- Grain out
- Full Brewhouse CIP including Heat Exchanger

**Cellar-Related operations:**
- Fermenter and BBT CIP and Sanitation
- Tank Transfers
- Harvest, pitch and manage yeast including cell counting
- Checking Gravities/Monitoring fermentation and recording appropriately
- Dry-hop and fine fermenters
- Checking DO and Co2 in beer using a Anton Parr CBox
- Draft line cleaning
• Keg washing and filling
• General brewery cleaning

**Canning Line operations:**
• Operate and work the canning line
• Correct carbonation of beer
• Checking CO2 and DO levels in beer using a Anton Parr CBox

**Quality Assurance Operations:**
• Cell Counts
• Pitch Rates
• Gravity Measurements
• DO Measurements
• Yeast Viability Measurement
• Taste Panel

**Other:**
• Upholding quality standards
• Maintain workplace safety
• Keep detailed records of materials and process steps used
• Maintain a clean work environment at all times
• Continually lift, drag, carry and manipulate hoses, parts, pumps and buckets and grain bin
• Sanitation of all beer contact surfaces and equipment
• Perform other related duties as assigned
• Operating forklift and dry hopping lift safely

**Physical requirements:**
• The job is physical and the applicant must be able to bend over, kneel, crouch, twist and stand for the duration of a shift
• Lift 55lbs and maneuver 160lbs repeatedly
• Handling of hazardous chemicals safely
• Operate complex machinery
• Must be able to work on a ladder at heights
• Temperatures within the brewery are extreme for long periods of time and the work environment can be hot, cold, wet and noisy

**Compensation:**
• Competitive based on experience

Please submit your cover letter and resume with your work experience when applying to info@originalpatternbeer.com