

## **Head Brewer/ Production Manager - Lost Coast Brewery Eureka, CA**

Lost Coast Brewery, located on the coast of northern California is now hiring a Production Manager/Head Brewer to manage all brewery operations.

Lost Coast Brewery was founded in 1989 and has a proud history of making quality beers. We moved into our new brewery last year which is a 77,000 sq. ft. facility with a 120 barrel brewhouse. Since our move we have been busily putting out new beers. We just installed a 10 barrel pilot brewery. We are in need of a head brewer that can continue our history of fine beers. Projects that we are working on now are a new canning line and barrel aged beers. As a head brewer you will be walking into a beautiful new facility that is well managed with diligent personnel. Lost Coast Brewery is located on the beautiful Redwood Coast. We have mild temperatures all year round so it is a great area for outdoor activities. There is a University near by that adds to the cultural experience. We offer a competitive salary, medical and dental plan, vacation, holiday, and sick pay and a retirement plan.

### **ESSENTIAL DUTIES AND RESPONSIBILITIES RELATED TO PRODUCTION MANAGEMENT:**

- Leads all day-to-day activities necessary to produce high quality, consistent beer.
- Manage all brewery operations of our 120BBL brew system crafting 90,000+ BBLs per year.
- Lead, manage, and schedule the brewers, cellerman, racking and packaging personnel.
- Oversee the QA/QC department.
- Promotes an atmosphere of cooperation and teamwork within the department and the company.
- Conducts annual performance reviews with all direct reports.

- Coordinates with management to effect disciplinary measures when necessary.
- Effectively represent Beer Production in weekly cross department meetings regarding Quality and Production.
- Advocates a continuous improvement culture throughout his/her team.
- Assists in development and updating of Standard Operating Procedures (SOPs) as necessary.
- Holds self and brewers accountable for adhering to SOPs and maintaining a sanitary and micro-biologically stable work environment.
- Conducts critical assessment of beers through active participation in raw material and beer sensory panels.
- Facilitates future growth of the brewery through continuous optimization of current processes.
- Assists in implementation of new equipment and processes.
- Works with senior management on new product development initiatives.
- Maintain brewing, cellaring, filtration, packaging and other related documentation in an organized and complete manner.
- Provide hands on relief of all positions as necessary.
- Provide leadership in decision making situations as needed.
- Maintain healthy communication with other departments (Sales, Distribution, QA/QC, Tasting Room, and Packaging).
- Responsible for inventory control.
- Oversee and improve production efficiency.

**ESSENTIAL REQUIREMENTS, DUTIES AND RESPONSIBILITIES RELATED TO HEAD BREWER:**

- 5+ years of head brewing experience, with a history of progressive advancement in leadership or management positions\*
- College degree and certification from an accredited brewing program, with a focus in microbiology, food science

or chemical engineering a plus\*

- Strong mechanical and problem-solving aptitude\*
- Excellent verbal and written communication skills
- Training, guiding and growing your team of brewers
- An eye for the big picture and how the details support it
- The ability to work unsupervised and manage your own time and the time of others effectively
- Create a world-class beer development program – taking a beer from concept to pilot batch, testing, scaling up, and full-blown production runs.
- Focus on quality and consistency of finished product

**TECHNICAL KNOWLEDGE REQUIRED:\***

- Experience operating and managing an automated 100 BBL brew system utilizing Braumat, beraBREW or similar technology
- Technical and practical knowledge of all aspects of brewery operations, including but not limited to:
  - Business acumen for strategic forecasting, scheduling, budgeting and efficiency metrics
  - Inventory and supply chain management, including materials ordering and logistics
  - Yeast management, fermentation theory/practice
  - Quality control and lab procedures such as: cell counting/viability testing, D.O., CO2 and packaged air testing, gram staining and microbiological analysis
  - Equipment, cellaring, cleaning and maintenance best practices, SOP development and enforcement
  - Working knowledge of safety and legal compliance requirements and enforcement
  - Vetting, hiring, training and management of a complete brewhouse staff

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