

NoFo BREW CO

CELLARMAN / CELLARWOMAN

NoFo Brew Co is actively seeking a cellarman / cellarwoman to assist the Head Brewer in our Gainesville, Georgia location. NoFo Brew Co is a unique environment centered around great craft beer and spirits where new ideas and friendships are brewed. Our cellarman / cellarwoman must be wildly passionate about craft beer, be self-led, educated on the brewing process and a fan of hard work.

While this position will be primarily based in our Gainesville location, the cellarman / cellarwoman must have reliable transportation and be willing to travel to other NoFo Brew Co locations (Cumming and Cleveland, etc.) to assist with the canning line and other cellar related tasks when needed.

As a new team member, you must share our core convictions of:

- Community
- Hospitality
- Adventurous
- Unique
- Camaraderie

RESPONSIBILITIES

- Keg tracking and inventory via our EKOS inventory management software
- Keg cleaning and knowledge of keg washer parts, service, running operations and chemical requirements
- Kegging tanks and loading kegs into cooler(s)
- Keeping taproom and outside cooler organized and stocked
- Transferring beer from tank to tank while using PPE and SOPs
- Transferring beer from tank to barrel and vice versa.
- Performing tank CIP to SOP specs
- Breaking down tanks and rinsing caustic, acid, and sanitizer according to SOPs
- Working alongside the Head Brewer and assisting with whatever is needed
- Setting up for brews and helping with mash in and mash out
- Gathering hops and grain for recipes
- Keeping grain room clean and organized
- Assisting in foam cleaning and managing tank cleanliness
- Assist with bottling / canning days
- Performing dry hopping and fruit blasting
- Knowledge of SOPs required including barreling, cellaring, packaging, yeast management, maintaining accurate and detailed records

KEY RESULT AREAS

- Helping to brew excellent beer that people love to drink and line up for

- Helping the brewing operations operate to the highest standards, efficiency, cleanliness, attractiveness, and free of any defects, accidents or incidents
- Meeting production schedules and deadlines while maintaining quality standards
- Being a productive member of the brewing team and fostering a culture of excellence, care, excitement, and camaraderie
- Building meaningful relationships with team members, customers and the local community
- Displaying a “yes” attitude and being willing to perform any task asked

EXPERIENCE

- Proven ability to significantly contribute to a successful team
- Experience working with a 30BBL system preferred but not required
- Experience working with a canning line (Wild Goose) preferred but not required
- Experience with the cellaring process of beer and / or willingness to learn
- Experience and understanding of the brewing process from grain to glass

PHYSICAL DEMANDS AND WORKING CONDITIONS

- Must be able to lift 65+ lbs and move 175 lbs regularly
- Must have ability to stand, walk, use hands, reach, climb and work from heights
- Ability to work near moving parts and machinery
- Ability to see color; either with or without accommodations
- The ability to work in loud, wet, cold, hot, indoor and outdoor environments frequently
- Availability early / late nights as well as weekends and holidays (as needed)

COMPENSATION AND BENEFITS

We offer a generous hourly wage and additional benefits to be detailed upon hiring.

- All full-time staff eligible for health care benefits package, including life, disability, dental, and vision
- Leadership and career development programs, if desired
- Paid time off
- Free NoFo Brew Co beer and spirits at all locations
- Free and discounted merchandise

REPORTING

This role will report to the Head Brewer.