



## **Modist Brewing Co.**

<b>Position:</b>	Brewer/Cellarperson- Full Time
<b>Reports to:</b>	Head Brewer

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### **Background**

Modist Brewing Co. is a production brewery in the North Loop neighborhood of Minneapolis. Our aim is to modify beer and how it is perceived by defying rules and expectations. We don't abide by established style guidelines or bend to preconceived notions. We push past traditional brewing by embracing creativity, unconstrained experimentation, innovative approach to ingredients and techniques in order to harness raw inspiration and consistently create new and unique beer experiences.

### **Description**

The production crew here at Modist is looking to add a full time brewer/cellarperson to the family. Seeking a hard working, passionate brewer with great work ethic, a high attention to detail and a creative mindset to produce high quality Modist beer.

### **Duties and Responsibilities**

Candidate will be responsible for the following

- Raw material handling and organization
- Wort production on a 20 bbl mash filter brewhouse including:
  - Detailed record keeping and quality control procedures during wort production
  - Brewhouse CIP procedures
  - Upkeeping brewhouse area cleanliness
- Cellaring duties
  - Detailed record keeping and quality control procedures during fermentation
  - Cold side ingredient additions (dry hopping, fruiting, etc.)
  - Yeast handling including cell count and viability tests
  - Cellar Vessel CIP procedures
  - Transferring product

- Carbonation of finished beer
- Upkeeping cellar area cleanliness
- Cleaning and upkeep of entire production area including sinks, floors, drains fittings, and other brewery equipment
- Infusions and cask beer
  - Detailed record keeping and quality control procedures pertaining to infusions and cask beers
- Assist with packaging when necessary
- Available for beer festivals and events/brand ambassador

### **Qualifications**

- Available to work full-time
- Available to work a variety of hours depending on brewing schedule, including early mornings, evenings and possible weekends
- Able to work in a process-oriented and structured manner
- Commercial brewing/cellaring experience
- High attention to detail while multitasking
- High quality work ethic
- Troubleshooting/problem solving ability with regards to brewing and equipment
- Deep grasp of the brewing process, recipe design, general microbiology, lab work, fermentation, packaging, CIP and sanitation.
- Comfort working in an entrepreneurial, growth-oriented environment and hands on approach
- Detailed record keeping skills including brewery management software
- High level of organization skills and time management
- Able to safely operate forklift
- Boiler license preferred
- Playing the role of brand ambassador

### **Physical requirements**

Ability to lift a minimum of 44-55 lbs repeatedly and move empty/full kegs with the help of a dolly.

### **What Modist employees can expect**

At Modist, we pride ourselves in creating a superb working environment. As a member of the Modist team, you can expect to be:

- Compensated well and fairly based on responsibilities and position
- Involved in the evolution and growth of the company
- Informed about company decisions and performance as well as your own performance (via biannual performance reviews)
- Empowered to make decisions that are in line with overall company goals
- Trusted to execute your duties responsibly and to be an ambassador of the Modist brand

- Continuously challenged with increased levels of responsibility commensurate with outstanding performance
- Valued and appreciated for your contributions
- Promoted/rewarded for your efforts (merit and performance based)
- Provided with mentorship and learning opportunities related to craft beer and/or your position as required or desired