



Modist Brewing Co.

Position:	Brewer/Cellarperson - Part Time
Reports To:	Head Brewer
Status:	3/4 Time / Hourly / Non-Exempt
Compensation:	\$25/hr

MISSION:

At Modist, our aim is to modify beer and how it is perceived by defying rules and expectations. We push past traditional brewing by embracing creativity and unconstrained experimentation, taking an innovative approach to ingredients and techniques in order to harness raw inspiration and create a new beer experience.

JOB OVERVIEW:

The Brewer/Cellarperson is responsible for the production of all Modist Brands. This person has a strong work ethic, attention to detail, dedication to the craft of brewing and uses their knowledge and expertise to turn ordinary ingredients into extraordinary and award winning beer.

GENERAL MODIST REQUIREMENTS:

Modist Brewing is an inclusive and safe community and expects all employees and prospective new hires to exhibit the following qualities:

- Treat every individual with respect and facilitate a safe and welcoming environment for all employees and customers
- Be responsible and selfdriven, conducting oneself with dignity, self respect, and motivation
- Be an ambassador for Modist, all Modist brands, and act as a steward for the Minnesota brewing community



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KEY DUTIES & RESPONSIBILITIES:

- Brewing Duties
 - Raw material handling and organization
 - Wort, seltzer and THC Water Base production on a 20 bbl mash filter brewhouse including
 - Detailed record keeping (Brewsheets/Ekos) and quality control procedures during wort production
 - Brewhouse CIP procedures
 - Upkeeping brewhouse area cleanliness
- Cellaring duties
 - Detailed record keeping (Brewsheets/Ekos) and quality control procedures during fermentation
 - Fermentation log tracking
 - Cold side ingredient additions (dry hopping, fruiting, etc.)
 - Yeast handling including assistance with cell count, viability tests and pitching rates
 - Cellar vessel CIP procedures
 - Transferring/Centrifuging product
 - Upkeeping cellar area cleanliness
 - Cleaning and upkeep of entire production area including sinks, floors, drains fittings, and all brewery equipment

SKILLS REQUIRED:

- Able to work in a process-oriented and structured manner
- High attention to detail while multitasking
- High quality work ethic
- Troubleshooting/problem solving ability in high paced environments
- Comfort working in an entrepreneurial, growth-oriented environment and hands on approach
- Detailed record keeping skills
- High level of organization skills and time management
- Experience, knowledge, and/or ability to learn simple technology platforms (Ekos, spreadsheets, Google Suite, email, Slack, etc.)
- Deep grasp of the brewing process, recipe design, general microbiology, lab work, fermentation, packaging, CIP and sanitation is preferred
- Boiler license is a preferred
- Forklift Certification is preferred



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WORK ENVIRONMENT:

- Able to work flexibly in multiple work environments including the Modist office, taproom, production brewery, off-site, and field locations
- Prioritizes safety and insists that team members follow safety protocols and best practices to ensure a safe work environment for all employees
- Production Brewery with elevated noise levels
- Able to safely navigate ongoing production operations and wear required safety equipment

PHYSICAL REQUIREMENTS:

- Work on your feet in a physically demanding environment for up to 8 hours or more a shift
- Safely lift up to 55lbs, and be able to maneuver a 165 lb keg with the help of a dolly
- Ability to sit, stand, bend, reach, climb a ladder, etc. in an 8 hour or more a day

BENEFITS:

- Health Insurance (50% for EE only paid by Modist)
- Dental Insurance (50% for EE only paid by Modist)
- Vision Insurance (50% for EE only paid by Modist)
- 401k (matching), eligible after 1 year of employment
- STD, LTD and AD+D Insurance
- Accrued PTO
- Paid Holidays
- Employee Discounts
- Employee Assistance Program
- Personal Protection Equipment Reimbursement
- Brewing Education Assistance
- Flexible Work Environment
- Beer
- This role is eligible for full-time status after a probationary period of 90 days, based on performance and company needs