



ROLE PROFILE: Brewmaster

Background:

Along the banks of the Skeena River in the Coast Mountains of Terrace, British Columbia, Canada - Sherwood Mountain Brewhouse is where traditional style pilsners, cellared lagers and hearty ales are crafted. Draw from your industry experience and your passion for brewing tasty beers and join the Sherwood Mountain team in making delicious craft beer in one of the most spectacular locations in BC. Stay for a 12-month contract and if it's a fit, settle into Terrace's mountains, rivers, and oceans lifestyle. We are also one of Terrace's go-to venues for live music and events. We sell beer on site, and Sherwood also has retail sales across northwest BC. Our beers are served in restaurants, ski hills and pubs throughout the region including the world-renowned islands of Haida Gwaii.

Working with Sherwood's small team of dedicated brewers, you will help develop recipes while ensuring they appeal to the marketplace, add your knowledge to the day-to-day tasks of brewing while maintaining quality standards, managing inventory, staffing needs and brewing schedule. Taste the fruits of your labor at the end of the workday, meeting with patrons to explore their tastes and preferences. We are open to ideas, creativity and new flavors that complement our existing roster of beers and kombuchas.

Your work environment:

We operate a 15BBL two vessel steam jacketed brewhouse system made in Canada by Criveller with seven-30BBL Canadian made fermenters, two-45 BBL fermenters and two brite tanks, a 30BBL and a 45BBL. We operate a two-head Wildgoose canning machine capable of canning 30 cans per minute and a two-head Meheen bottle filler used to fill 650mL bombers. We package approximately 250,000 liters of beer per year. Sherwood Mountain Brewhouse has three service areas: our well-established Taproom & Patio, our new Beer Shoppe, and The Hall, where we host special events and live music.

Role, purpose and responsibilities:

- As Brewmaster, you will be highly motivated and quality driven, brewing and packaging craft beer with character and flavor.
- This is a hands-on managerial role and will be a key player for brewing operations.
- Responsibilities will include all aspects of the brewing processes, quality assurance, reporting of production, coach & motivate members of the brewing team, and health & safety protocols.

Skills and competencies:

- Head Brewer caliber with solid foundations, technical training, and comprehensive knowledge of the brewing processes to craft creative recipes and produce the best, most exciting beers possible, including the true-to-style standards such as our Pilsner, Lagers, and Ales. We're open to exploring wild ferments or any other styles of beers you have the passion, desire and can champion to brew. You're ready to break out, open to moving to a lively BC town and are looking for the next challenge and rewards on your Brewmaster journey.

- You may be a seasoned professional - a Journeyman of the trade, a Brewmaster that understands that the easiest thing about beer is drinking it, but it takes a special skill to brew it. Join Sherwood and share your enthusiasm and extensive industry knowledge.
- Passion for brewing and enjoying great beer is in your DNA.
- Dedication, awareness, and patience gained over your 5+ years brewing career with technical training enables you to better understand the biochemistry, brewery operations & resource management, brewing technology including wort production/cooling & pitching/fermentation/maturation/ filtration & stabilization and packaging.
- Knowledge or interest in microbiology: microscopy, microorganisms (yeast wellness and propagation, bacteria, molds), microbiological techniques, analyses.
- Understand plant equipment including CIP, fermenters, keg washer, pumps, cooling systems, brewhouse, filtration, packaging.
- Raw materials knowledge with barley, hops and brewing water.
- Recipe development.
- Sensory analysis.
- Understanding of dispensing systems and beer line maintenance.
- Quality assurance, production planning and maintenance experience.
- Natural interest in new product development for example: Berliner Weisse, low-alcohol, and alcohol-free beer as well as seltzers, kombucha and soft drinks.
- Brewing foundation skillset: long hours of standing, ability to lift 25kg bags repeatedly, exemplary cleaning skills, attentive to the repetitive and small details of brewing.
- You have or will get a BC Driver's license.
- Your sense of humor and consistent work ethic makes you a great addition and a natural leader to our team. You are a people person, and you work with people well. You are easy company.
- Ability to attend beer festivals, events and professional development as agreed to.

Remuneration:

- Salary ranges between \$28.00 to \$32.50 CAD/hourly plus perks and bonus.
- 3 weeks paid holidays.
- Professional development opportunities.
- A self-scheduled 40-hour workweek including weekends, holidays and overtime as required.
- 11 paid stat holidays including a bonus paid day on Boxing Day.
- Staff beer and merchandise account.
- 12 paid available Health care/Sick Days
- Company Benefits package (medical-dental, RRSP matching program).
- \$1,500 yearly Health Care spending account.
- Relocation compensation available with a performance contract.

Tell us your story. Send us your resume and cover letter, by e-mail Darryl Tucker at:

tucker@sherwoodmountain.beer