

Brewer, Walter Brewing Company

We are searching for an additional brewer that is passionate about their profession! The Walter Brewing Company is a craft-production microbrewery located in Pueblo, Colorado. Walter's is a historic brewery which was originally established in 1889 in Pueblo and is now a production microbrewery in Pueblo's historic-downtown district. Pueblo is an affordable Colorado city with a small-town feel that continues to grow with out-of-state transplants and is in sunny Southern Colorado--only 45 minutes south of Pikes Peak.

We are seeking a full-time brewer to successfully meet our current growth. This includes distribution, a brewing contract, and a vibrant tasting room. We specialize in lager beers and hard seltzers & are seeking a team player with a positive attitude, the ability to help lead a successful brewhouse team, and a desire to grow with the company long-term.

Essential Duties and Responsibilities:

- Brew according to Walter Brewing brand history and standards
- General brewing tasks, including but not limited to mashing in, sparging, ingredient additions, transfers, and detailed cleaning and sanitizing
- Lead quality control
- Develop lab and duties related to lab procedures
- Development of new recipes and continued focus on existing recipes
- Work in tandem with existing staff to create and organize weekly brewing schedules including filtration and canning schedules
- Monitor and oversee all brewed products and raw materials
- Development and implementation of OSHA safety standards and other SOPs
- Responsible for brewery budgeting and assistance with purchasing
- Maintaining inventory of raw materials and finished products
- Maintain cleanliness and sanitation of all equipment and brewhouse to ensure utmost and consistent product quality.
- Ensure that all plumbing and mechanics of machinery are properly maintained.
- Keep up with trends in the industry to expand Walter-product offerings.
- Coordinate customer orders and pick-up of products by distributor
- Maintain inventory for taproom
- Maintain good relationship with contract brewing customers
- Training taproom staff about new beers
- Ability to work evenings and weekends.
- Additional tasks and responsibilities as required
- Strive to continually improve brewhouse operations, product diversity, and maximize productivity.
- Operate canning line, keg washer, and filter products.

Knowledge, Skills & Abilities:

- Team-player that works well in a group setting with other individuals.
- Quality control background is a must
- Excellent written and verbal communication skills
- Exceptional attention to details
- Ability to problem solve and proactively coordinate solutions.
- Proven ability to manage people, motivate a team, and maintain positive morale in the workplace.
- Physically fit, ability to maintain rigorous physical demands for long periods of time, capable of lifting 50 lbs. + and the ability to maneuver full kegs.
- Detail oriented and great planning and organizational skills
- Excellent time management skills, ability to prioritize daily tasks and multi-task for greatest efficiency. Ability to delegate appropriately in-order to maximize the team's productivity.
- Strong work ethic
- Proficiency with Microsoft Office Suite and Ekos Brewing Software

Education & Experience:

- Preferred candidate would be a brewer with a microbiology or fermentation science degree and professional quality control experience.
- Education at an accredited brewing school is preferred.
- 3+ years of brewing experience in a production microbrewery.
- Work experience with sensory analysis, off-flavors, good sense of smell and color, and knowledge of diverse fermented beverage production is a plus.
- Experience with final product costing and markup.

Compensation:

- Salary based on experience

Contact: Andy Sanchez--Co-Owner

Call or text: (719) 233-1599

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