



Brewer

Reporting to the brewing team leader - The role of Brewer is to maintain production, be responsible and navigate Brewing Operations whilst adhering to the highest quality and procedural guidelines. The over-arching goal is to keep Lost and Grounded Brewers at the forefront of the UK and global brewing scene. An essential part of the role is to continually work to improve and promote our company culture of being Humble, Inclusive, Clever and Raw.

Key aspects of the role are outlined below:

Responsibilities

- Involvement in all day to day brewing related tasks.
- Adhere to and promote brewery safety standards.
- Taking an active role in both the maintenance and cleaning of all equipment.
- Following established quality and procedural guidelines.
- Keeping the production area organized and tidy.
- Involvement in packaging duties as assigned by the Senior Brew team.
- Extensive recordkeeping in areas such as QC and traceability to a SALSA food safety accreditation standard.
- Troubleshoot and continuously strive for improvements.
- Represent Lost and Grounded Brewers at industry Events.

Skills

- Fantastic Communication and teamwork abilities.
- Computer Literacy
- Basic engineering and mechanical aptitude
- Excellent Problem-Solving skills and initiative
- Capable of delegating and motivating support staff

Work Experience/Education

- Knowledge of beer and brewing theory, with a passion to develop and make a difference in the industry.
- 2 - 3 years of hands on brewing experience in brewhouse, cellar operations and packaging.
- Ideally a qualification in brewing, chemistry, or another science.

Benefits

- As part of our team you'll enjoy up to 25 days holiday, a weekly beer allowance, lunch every Friday, on-going training, a fair salary, career progression and the vibe of a small, friendly and supportive team.

Please email a brief cover letter explaining why you would love to join us, along with your CV to will@lostandgrounded.co.uk.