***Brewer***

***Renegade Brewery***

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| **Job Title:** | Brewer – Renegade Brewery |
| **Job Grade:** |  |
| **Reports to:**  | Lead Brewer – Renegade Brewery |
| **Reports Direct:** | None | **Reports Indirect:** | None |
| **Country:** | United Kingdom | **Location:** | Yattendon |

The company:

Renegade is a leading modern craft brewery.

Renegade Brewery is set in the picturesque countryside of Berkshire and prides itself on producing top quality beer from our cask favourite to our new craft range of Runaway Beers. Renegade Brewery is a place where every Renegade, Misfit or Adventurer is welcome.

Here at Renegade, we are all about inclusivity. Bringing together the passion, skill and experience of our team to deliver great tasting beer and a place where everyone can relax, unwind and empower others.

From our first cask beers way back in 1995 to our newest innovative craft beers - passion and quality are at the heart of everything we produce. We have always had a drive to continuously improve our beers and ensure that they are the best around. We blend tradition and modern technology in our brewery & packaging line based in Yattendon, Berkshire, along with our magnificent Taproom & Kitchen.

Since 2021 we have been part of the Yattendon Group where we have been able to focus on improving our quality and driving our unending pursuit of great tasting beers. With modern facilities, some of the best brewers in the country, quality ingredients, and a culture based on innovation and collaboration, Renegade Brewery offers beers with serious drinkability for everyone. More info: [www.renegadebrewery.co.uk](http://www.renegadebrewery.co.uk) **KEY PURPOSE STATEMENT:**

The successful candidate will be responsible for all aspects of Wort production, Cellaring and Filtration and will directly report to a dedicated Senior Brewer.

**THE ORGANISATIONAL CONTEXT:**

Head Brewer

Lead Brewer

2

Lead Brewer

1

Brewers

(2 x)

Brewers

(2 x)

**KEY INTERFACES:**

|  |  |
| --- | --- |
| Internal Customers | Senior Brewers, Head Brewer (Main Customers), Brewers, Packaging Supervisor, Packaging Operators, Production Scheduler, Quality Manager, Packaging Manager, Engineering Manager (where required). |
| External Customers | Malt & Spent Grain suppliers and collections. |

**Key accountabilities:**

Health and Safety

* Lead by example, adhering to all Health and Safety policies and procedures to a drive safety culture in the work place.
* Challenge unsafe practices, identify and report hazards and near misses. Encourage the team to do the same.
* Work with relevant departments to close off reported hazards in a timely manner.
* Accountable for the completion of any plant safety checks to required frequencies.
* Ensure all production areas are well maintained and cleaned to the highest hygienic standards. Maintain a high level of Health and Safety at all times.

Quality

* Responsible and accountable for quality checks and documentation within production (in-line with all Renegade specifications).
* Following SOP (standard operating procedures) to the satisfaction of the Lead Brewer, Head Brewer & QA Manager.
* Ensure all line checks (including CCP’s) are completed and are within specification to defined frequencies.
* Cross check that all production paperwork is being completed throughout production, from start-up to shut down.
* Working collaboratively with the team and supporting all SOP and control documents are reviewed (minimum annually) and updated where required.
* Proactively assist in internal and external audits, complete and close out any assigned actions.
* Isolate and communicate any quality issues. .

Production

* Independently responsible for all Brewhouse operations including safety, quality and performance, in the delivery of wort production i.e.-
	+ Milling, mashing, lautering, boiling, whirlpooling, wort cooling, spent grain removal, water system management & CIP’s of all brewhouse equipment.
	+ Yeast Pitching of all brews.
* Independently complete cellaring operations incorporating safety, quality and performance;
	+ Monitoring of fermentation temperatures, gravities & cell counts.
	+ Logged & documented CIP of vessels – FV’s, MV’s, BBT’s & Yeast tanks.
	+ Beer filtering and transfer
	+ Dry Hopping
	+ Yeast Management i.e. – harvesting, pitching, cell counts, record keeping.
	+ Unloading of Bulk Beer
	+ Documented cleaning and sanitation of hoses & fittings.
* Ensure all production logs (brew sheet, filtration, etc.) are filled out as defined to our external accreditation standards.
* Take personal and collective responsibility & ensure all production areas are well maintained and cleaned to the highest hygienic standards.
* Ensure compliance within Production, to all relevant food acts and customer requirements for all products within process.
* Support, develop and engage with NPD, be it process or Beer development.
* Represent the company at beer tastings, on brewery tours and in trade from time to time.
* Other duties as directed by the Senior Brewer or Head Brewer.

**EXPERIENCE, COMPETENCE AND PERSONAL CHARACTERISTICS**

* Prior brewing experience required. Ideally in a brewery >10.000hl/annum.
* Minimum IBD General Certificate (or equivalent) required or willingness to work on personal development.
* Ability to work independently but also collaboratively with managers and teams.
* Ability to successfully manage and prioritise own workload.
* Written and verbal communication skills (in English language) required.
* Good knowledge of Microsoft Office software particularly Word and Excel.
* Must have counterbalance Fork Lift Truck license or be willing to gain license upon starting.
* Proactive, flexible, able to prioritise activities to achieve the desired outputs
* Preferable to have a knowledge of or awareness of HACCP
* Due to the nature of process work, you will be required to work unsocial hours (early/late shifts) and occasional hours at weekends as needed.
* Right to work in the UK.