

Job Title: Assistant Brewer/Cellarman

Location: Brewery 99, 1030 Pollock Street, New Bern, NC

Reports To: Head Brewer

Hours: Full-Time/Part-Time hours available, we will work with your availability

Pay: TBD based on experience and skill

Job Description

Brewery 99 is seeking an enthusiastic and motivated **Assistant Brewer/Cellarman** to join our growing team. This role is ideal for a craft beer enthusiast with hands-on brewing experience (or a strong desire to learn) who thrives in a dynamic, collaborative environment. You will assist in the production of high-quality beer, support cellar operations, and contribute to the overall success of the brewery.

As an Assistant Brewer/Cellarman, you will work closely with the Head Brewer to learn and perform the essential processes of brewing, cleaning, and equipment maintenance. The ideal candidate is a team player with a strong work ethic, a calm demeanor under pressure, and the ability to problem-solve quickly and effectively.

Responsibilities

Brewing Operations:

- Assist in brewing beer on a small-scale system, including preparing ingredients, monitoring the brewing process, and ensuring quality control.
- Collaborate with the Brewmaster to develop a thorough understanding of Brewery 99's recipes and processes.
- Work towards brewing independently after the initial training period.

Cellar Operations:

- Clean, sanitize, and maintain fermentation tanks, bright tanks, and boil kettles using Clean-In-Place (CIP) systems.
- Assist in kegging and transferring beer, ensuring proper handling and packaging.
- Monitor fermentation progress and ensure beer meets quality and consistency standards.

General Maintenance:

- Maintain a clean and organized brewery workspace, both inside and outside.
- Troubleshoot and resolve equipment issues as they arise.
- Follow and enforce safety protocols to maintain a secure working environment.

Teamwork & Communication:

- Work collaboratively with the Brewmaster and other team members to achieve production goals.
 - Communicate effectively to address challenges and adapt to changes in schedules or processes.
 - Be personable and approachable, fostering a positive and collaborative environment.
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Physical Demands & Work Environment

- Stand for extended periods (up to 8 hours or more).
 - Safely lift and carry up to 50 pounds (e.g., bags of grain, kegs, equipment).
 - Work in both indoor and outdoor environments, which may include variable temperatures and weather conditions.
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Qualifications

Required Skills & Experience:

- Experience in brewing beer on a small scale (homebrewing or professional).
- Strong communication and interpersonal skills.
- Ability to work independently after the training period and manage tasks effectively.
- Trustworthy, punctual, and dependable.

Preferred Traits:

- Flexible and adaptable to changing schedules, tasks, and priorities.
 - Friendly and personable, with a strong team-player mentality.
 - Ability to remain calm under pressure and problem-solve quickly.
 - Willingness to learn brewery operations, including brewing, keging, and CIP processes.
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Why Join Brewery 99?

- Be part of a dedicated and passionate team focused on producing high-quality craft beer.
- Opportunities for growth and hands-on learning in a supportive environment.

- Work in a unique and dynamic setting where creativity and collaboration are valued.
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How to Apply:

If you're passionate about craft beer and excited to contribute to Brewery 99's success, we'd love to hear from you! Please send your resume and a brief cover letter detailing your experience and interest to brewery99events@gmail.com OR fill out the online job application accessible via our website: www.brewery99.com.

This job description outlines key responsibilities and qualifications but may not encompass all duties assigned. Brewery 99 is an equal opportunity employer and encourages individuals of all backgrounds to apply.