



## **Cellar/Blending Technician**

### **Overview**

The ideal candidate will work collaboratively with the Production Manager to produce high quality products with efficiency for our operation. We produce a significant amount of co-pack products which range from hard seltzers, RTDs, beer, and other functional beverages. This position reports to the Director of Production.

### **Responsibilities**

- Performs daily quality checks and documents all tank movements in the cellar
- Blends products according to the established recipes provided
- Carbonates all products to specification and documents accordingly
- Clean and CIP tanks according to SOPs
- Maintain blending logs and other related documentation according to SOPs
- Understand how to use the Anton Paar Cbox to check carbonation of tanks (training provided)
- Understand how to use the Anton Paar DMA35 and Alcoalyzer to run sample checks and record appropriate data (training provided)
- Holds self and co-workers accountable for adhering to SOPs and maintaining a sanitary and microbiologically stable work environment
- Have a quality focused mindset while adhering to daily tasks
- Advocates a continuous improvement culture throughout their team
- Provides hands-on relief of all packaging positions if necessary
- Clean kegs and keg finished beer
- Perform inventory counts to track raw and finished materials
- Participates in QA/QC panels, sensory analysis, etc.
- Communicates effectively within company channels
- Performs all other duties as assigned by management

### **Job Requirements/Skills and experience**

- 2+ years working in a brewery or beverage manufacturing environment preferred
- Mechanical aptitude/ability to troubleshoot any issues that may arise
- Ability to work 10 hour shifts when needed
- Must be willing to work mornings, evenings, and weekends when needed

- Experience with CIP of fermenters/Brite tanks
- Experience with the use of brewery pumps, hoses, hardware, etc
- Able to lift 50 lbs comfortably
- Ability to bend, kneel, reach, twist, and climb ladders
- Ability to work in a fast paced environment with high pressure deadlines
- Follow all company safety guidelines including PPE and compliance with all OSHA and FDA guidelines
- Able to operate various forklift types
- Personal, reliable transportation
- Strong conflict management skills

## **Compensation and Benefits**

- Full Time, Hourly
- \$17-\$23 an hour based on experience
- Paid Time Off Program
  - 1 to 4 weeks PTO annually based on tenure
  - Six paid holidays
  - 50% off merchandise and packaged beer
  - Daily Shift Beer

## **Please Apply Here**

If you are interested in this position, please supply a resume and cover letter to [sokes@lifeisbrewing.com](mailto:sokes@lifeisbrewing.com) with the subject line **“Make me the next Cellar/Blending Technician.”**

## **About Life is Brewing**

Life is Brewing Beverage Co. is a fast growing brewery and co-packer located in Murfreesboro, TN. We have expanded our brewery to provide, create, and package a variety of functional beverages from Ready to Drink cocktails to Delta 8 infused seltzers. We also get to create unique beers to share in our taproom. Our facility is expanding and bringing in new state of the art equipment to be able to produce up to 2.5M cases a year. Our property is 84 acres that includes an indoor and outdoor music venue, 18 hole disc golf course, hiking trail and of course a brewery.