



Assistant Brewer 2020

Resident Brewing is a 4+ year old brewery that is looking for a person to grow with our company. Resident is located in downtown San Diego, brewing on a 10bbl system with 100 bbls of fermentation space.

We are seeking an experienced and motivated individual that can be part of the team and excel at their job. Weekdays are required with occasional weekend hours for special events etc.

Asst Brewer job responsibilities, including but not limited to:

- Milling in grain (must be able to lift 55lb sacks above head)
- Loading / stacking / organizing grain , hops and other ingredients
- CIP fermenters and brite tanks
- Cleaning kegs
- Kegging beer (must be able to move 165 lb full kegs)
- Accurate daily records keeping of beers in the fermentation process
- Carbonation testing
- Filling Crowlers and labeling
- Transferring beer
- Maintain a clean and organized brewery
- Take direction from head brewer and Brewmaster
- Brewing independently
- Participate in taste panel and give feedback
- Yeast handling and management
- Contribute and be receptive to continual innovation and improvements
- Communicate issues and concerns with staff and management

Resident is looking for a hard working individual who is dedicated, positive, looking to grow with us, and has a passion for local independent beer. This is a full time position, please do not apply if you are looking for part time work. Certified cicerone or beer server is a plus. Brewery experience or homebrew experience is a definite plus.

Please send resume in .PDF, .DOC, .DOCX format to jobs@residentbrewing.com