

Brad Mortensen

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Résumé

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Professional Experience

June 2014-Present: Independent Craft Brewery Consultant

- Lead breweries in planning, development, design, review, removal of existing brewing equipment, construction, installation, expansion, commissioning, recipe creation and improvement, passivation, cleaning, brewing, implementing systems, repair and maintenance, interviewing, hiring, training, education, working with tradesmen and vendors, record keeping and all things brewery startup and improvement
- Set up new and existing breweries for continued and future success
- Work with new breweries on commissioning helping with cleaning, setup, recipes, initial brews, transfers and conditioning
- Worked with breweries around the world, including Peru, St. Croix and numerous American states
- See consulting references for brewery names, contacts and services provided

2008 to 2014: *Head Brewer*, Rock Bottom Brewery (formerly Big River Grille)
Nashville, Tennessee

- Independently brewed eight house beers and seasonals on a vintage 10-barrel Specific Mechanical Brewhouse to the high standards of Craftworks (The successor to the Gordon Biersch Brewery Restaurant Group and Rock Bottom Breweries)
- Designed rotating special recipes to keep on tap at all times
- Single-handedly rebuilt beer cellar after May 2010 flood
- Participated in weekly management meetings in reference to brewery and restaurant sales, costs and P&L
- Maintained 6% ingredient cost; handled corporate and tax accounting
- Maintained brewery sanitation and conducted repairs and maintenance/set up new draft lines
- Oversee brewery changeover to new vessels and systems at rebranding (Big River Grille to Rock Bottom Brewery)
- Quickly trained an assistant to become a Rock Bottom startup head brewer
- Kept up beer consistency and quality as documented by regular laboratory analysis while achieving some the highest scores in the company

- Conduct tours and tastings, represented brewery at beer festivals; educated management trainees, new staff, and customers on craft beer and brewing

2005-2007: *Brewmaster*, Old Harbor Brewery, San Juan, Puerto Rico

- Commissioned new 15 hectoliter computer-controlled Caspary brewhouse
- Designed original recipes for year-round beers and multiple seasonal brews
- All beer was open fermented and then 100% naturally carbonated
- Introduced numerous ale and lager styles to the island and educated customers and staff on the subject of quality craft beer
- Maintained inventory and handled ordering, warehousing, and delivery
- Assisted with commissioning, start-up and ran brewery as a one-man operation for its first two years of existence, then turning over the operation to an experienced replacement

1999-2005 *Brewmaster*, Legend Brewing Co., Richmond, Virginia

- Managed production of 4,000 barrels per year of Legend's ales and lagers on a basic 10-barrel Bohemian brewhouse
- Worked in all aspects of beer production and packaging (kegging, manual bottling and running automatic CIMEC/Prospero rotary bottling line)
- Managed, hired, and trained staff of 8 brewers and assistants
- Responsible for over \$80,000 worth of inventory at all times
- Represented brewery at beer festivals and tastings, marketed Legend beer
- Worked with in-house distribution company
- Filed all government paperwork and paid excise taxes
- Designed seasonal beer recipes (kept 1-3 rotating beers available at all times)
- Assisted with brewery expansion; repaired and maintained brewery equipment

1998 *Assistant Head Brewer*, Legend Brewing Co. Richmond, Virginia

- Assisted the Brewmaster in the above listed duties

1996-1998 *Assistant Brewer*, Potomac River Brewing Co., Chantilly, Virginia

- Helped produce 3,000 barrels annually on 20-barrel JV Northwest brewhouse
- Worked independently in all aspects of beer production: weigh, mill, mash, clarify wort, lauter, boil, hop, whirlpool, cool, transfer, harvest and pitch yeast, monitor fermentation, condition, test, filter, carbonate,

keg, bottle (on Meheen filler), clean, sanitize and maintain equipment.

Education and Skills

Radford University, Radford, Virginia 1988-1992

- Bachelors degree in Political Science
- Graduated with Honor (cum Laude) with a gpa of 3.67
- Attended 2004 and 2007 Brewer's Association Craft Brewer's Conference professional brewer's seminars, and 2008 and 2015 MBAA-mid south Technical Conference (Master Brewers Association of America) 2016 Southern Brewers Conference, various other professional conferences and seminars
- Basic computer skills (Excel, Word)
- Forklift and warehouse experience
- Numerous hours of brewery repair, maintenance and installation