

# Distiller Position at The Mountain Inn

Do you love to brew and want to take your skills in a new direction? The Mountain Inn is an artisanal distillery located in Killington, Vermont looking for the right person to join our distilling team. The distiller is responsible for the distilling process from preparation of the raw materials, managing the fermentation process, distilling and packaging our small runs.s

## Essential Duties and Responsibilities

- Operation of brewhouse with maximum attention to detail and accuracy
  - Mashing, Lautering, Graining out
- Documentation of brewing and distilling activities
- CIP and sanitization of brew system & Fermenters
- Maintain safe and clean working environment
- Yeast management including harvesting, pitching, and record keeping
- Use of proper personal protection equipment
- Ability to create and follow SOPs
- Adhere to established recipes and processes
- Communicate changes in recipes or process to management
- Communicate maintenance needs to keep production on schedule and ensure team member safety

## Minimum Qualifications

Education:

- Bachelor's Degree
- Preferably in Fermentation Science, Engineering, general science or related field
- Brewing education a plus

Experience:

- 3+ years brewing experience
- Operation of commercially sized brewhouse

Required skills:

- Ability to read and follow written English instructions
- Safe chemical handling knowledge
- Adaptable and solution-driven
- Writing and math skills necessary to accurately complete dilution calculations, volume, flow, weight, length, pressure, and other unit conversions
- Mechanical aptitude - knowledge of machinery and systems
- Ability to work independently, and with others