Benchtop Brewing Company in Norfolk, VA is looking for an enthusiastic person to join our team as our Assistant Brewer/Cellar Master. General responsibilities and benefits are detailed below.

**General Responsibilities**

Technical and practical knowledge of brewing, fermentation, and the finishing stage of beer production.  
  
Flexibility to work varied hours and long days when production levels increase as necessary.  
  
Excellent mechanical aptitude, problem solving skills, and understanding of mechanical systems.  
  
The ability to work independently  
  
A commitment to quality, safety, efficiency and consistency at all times  
  
The ability to lift 55 lbs above your head and the ability to work long periods on your feet, work at heights, crouch down, twist, turn, and work in extreme temperatures.  
  
A creative individual with a passion for creating truly innovative beers!  
  
Responsibilities include:  
  
  
• Execute any and all brewery operations tasks laid out by Head Brewer and/or Lead Brewer  
• Cleaning of kegs, brewery equipment, brewery facility.  
• Assist in monthly grain and keg inventories

• Taking of daily cellar/fermentation log readings  
• Positively and professionally represent the brewery at beer festivals, including set up and break down of equipment.

* Packaging beer to include kegging, canning, bottling etc..
* Help manage barrel/foeder program
* Assisting in preparing ingredients for brewing.
* Assisting in yeast handling and maintenance as needed.
* Adherence to established SOP’s and proper record keeping.   
    
  Assistant Brewer/Cellar Master reports to the Production Manager/Head Brewer.