

East Forty Brewing
1201 W. Main Street
Blue Springs, MO 64015
816-988-8217
www.eastfortybrewing.com



Head Brewer | Job Description

JOB SUMMARY

East Forty Brewing (EFB) is a brewery & taproom in downtown Blue Springs, Missouri, that produces the highest quality beer, served alongside thoughtfully crafted cocktails, wines, non-alcoholic offerings, and food in our taproom, which is also a destination for live music and entertainment. We are a 7 bbl brewhouse with a production capacity of 800 bbl/year. We currently produce 5 flagship beers that are available year-round, along with a rotating selection of seasonal and one-off releases. We are looking to continue expanding our portfolio to meet the ever-evolving tastes of the craft beer community. We are a company comprised of hard-working, passionate, and team-oriented craft beer enthusiasts, dedicated to bringing quality craft beer to our area.

KEY FUNCTION

The Head Brewer is responsible for the overall productivity, management, and development of the brewhouse in close coordination with ownership and business operations personnel.

OVERALL FUNCTION

Reporting to the President, the Head Brewer oversees and directs all brewing processes including, but not limited to, raw material selection, recipe formulation, production schedules, troubleshooting, equipment maintenance, and finished product quality assurance/quality control procedures. The Head Brewer is responsible for optimization of brewery operations and budgeting and the ongoing development of the department and its staff. This is a full-time, exempt position.

ESSENTIAL RESPONSIBILITIES

Lead Brewing Production

- Oversee all brewing operations at the brewery, including day-to-day processes, recipe management, operating policies, procedures, release parameters, and safety policies, in accordance with OSHA requirements.
- Work with the President, Taproom Manager, and Event Coordinator to create a brew schedule that accommodates customer market demands.
- Collaboratively design new recipes for seasonal and specialty beers and coordinated test brews that reflect EFB's commitment to innovating unique, creative beers of the highest quality.
- Prepare schedule for brewing, beer transfer, packaging, and staffing/timing to meet production needs.
- Work with the President to oversee budgets, expenditures, usage, receipts, and inventory of raw materials, chemicals, and brewing aids.
- Order brewing materials, chemicals, and related replacement parts to arrive on time and in proper amounts.
- Maintain detailed records and inventory of raw materials, finished beer, and quality checks.



- Maintain accurate brewing records, provide monthly summary/production reports, and aid in tax reporting.

Brewhouse Management

- Enhance and/or develop and enforce the policies and procedures of the organization, including maintaining and documenting comprehensive standard operating procedures for:
 - Brewing and cellar operations, including malt handling, wort production, fermentation, yeast handling, liquid transfer, fining, filtration, carbonation, and keg cleaning/coding/filing.
 - Equipment operations, including cleaning and sanitization procedures.
 - Safety protocols.
 - Quality control and quality assurance programs and procedures.
 - Manage and supervise brewing staff.
 - Oversee and develop the brewhouse staff through technical, supervisory, and line assignments in all functions supported by standard job descriptions, performance objectives, and performance assessments.
 - Assist with hiring any new brewhouse staff members.

Quality Assurance

- Ensure that proper samples of raw materials, in addition to in-process and finished beer, are collected and analyzed appropriately to ensure a quality finished beer.
- Work with staff to resolve quality issues, elevate significant problems to the President to ensure that no contaminated beer is released to the market.
- Ensure the cleanliness and sterilization of tanks, production areas, and equipment, using hoses, brushes, scrapers, or chemical solutions.
- Oversee functionality and maintenance of brewing, cellar, packaging, and draft equipment.

Additional Responsibilities

- Support EFB's core values of quality, teamwork, and service to our customers and coworkers.
- Provide all the necessary data and metrics for filing of the quarterly tax report.
- Represent EFB in a manner consistent with our reputation for quality, professionalism, and expertise. This includes in the brewery, in the taproom, and in third-party establishments outside of work hours.
- Represent EFB as a brand ambassador during events in the taproom and at outside events, festivals, and promotions, as needed.

REQUIRED SKILLS, PHYSICAL ABILITIES, & EXPERIENCE/EDUCATION

Required Skills

- Ability to work effectively in a team environment.
- Ability to work independently with excellent time management abilities.
- Operating knowledge of all brewing equipment.
- Great attitude and passion for craft beer.



- Technical proficiency performing routine maintenance on equipment and troubleshooting.
- Understanding of automation, including programmable logic controllers and instrumentation.
- Understanding of beer flavor defects and their causes.
- Understanding of beer chemistry and biology.
- Excellent organizational and planning skills.
- Detail oriented.
- Ability to work under pressure and meet deadlines.
- Excellent oral and written communication skills.
- Strong personnel management and leadership skills.
- Thorough understanding of manufacturing COGS/cost accounting and budgeting processes.

Physical Requirements

- Ability to work under pressure and meet deadlines.
- Stand for long periods of time (up to 10 hours per day).
- Regularly lift, push, or pull up to 170 pounds.
- Climb ladders and perform job while standing on a ladder up to 10 feet high.
- Work in wet, tight, or cramped spaces and/or awkward positions for extended periods of time.
- Work in an environment with high noise levels.
- Work with hazardous chemicals.
- Work on wet, slippery floors.
- Work long periods in front of a computer screen.

Experience and Education

- Five+ years of professional brewing experience.
- Proficiency in brewing and fermentation processes, along with canning, bottling, and kegging operations is required.
- Bachelor's Degree and/or Certificate from an accredited brewing science school preferred (technical and/or brewing specific courses preferred).