

### **Cellar Job Description**

Sloop Brewing Co. is looking for an experienced cellar person to add to the team! The cellar is a crucial part of the beer production process; they ensure the proper handling, storage, & conditioning of the different beers in the cellar. Cellar people monitor fermentation, dry hop, transfer beer between tanks, sanitize equipment, & keep extensive records. As the bridge between the brew house & the packaging line, this role is key to helping us make the best possible beer.

#### **Key Responsibilities //**

- Transferring beer at the appropriate time from Fermentation Vessels to Brite Tanks for packaging via the centrifuge
- Ensuring all fermentors & tanks are clean (running CIP cycles, conducting ATP water tests, etc.)
- Sanitizing Fermentors & transferring yeast (either cone to cone, via the propagation tank, or direct pitches into a tank)
- Dry hopping beers as necessary (via the hop cannon, or directly through the top of a tank)
- Cleaning, sanitizing, & handling of the yeast propagation tank as necessary
- Monitoring fermentation, taking gravities & crashing tanks as necessary
- Diligent record keeping through every step of the cellar process
- Ensuring accuracy of all transactions entered into production tracking software, including but not limited to: date of transaction, recipe contents, accurate reflection of tank transfers, consistency between Ekos & brew log recipes
- Organizing raw materials used for cellar production (i.e., hops, yeast, yeast nutrients, etc.)
- Assisting with various maintenance projects, including miscellaneous repairs & major reorganization efforts
- Maintaining a clean work environment & consistent sanitization of equipment (clamps, gaskets, centrifuge, hop cannon, etc.).
- Communicating with vendors to ensure maintenance is performed as necessary
- Communication with brewers & the packaging team to coordinate transfer of product between departments & tanks as it moves through the production process.
- Diligent schedule creation & record keeping of all cellar operations
- Assisting in other areas of the production team as needed (i.e., packaging, brewhouse, etc.)
- Reporting quality product concerns to the Chief Product Officer, President, & Lab Technician promptly as needed.

#### **Requirements //**

- At least 1 year previous experience in cellar or other relevant operations
- Previous experience in Ekos is a plus!
- Ability to stand, sit, crouch, or stoop for extended periods.
- Ability to lift 50lbs+ multiple times per day.
- Forklift/scissor lift experience is a plus!
- Proficient in Excel/Google Sheets; general computer savviness.
- Excellent written & verbal communication skills via text, email, & phone.
- Excellent time & schedule management.

Perks, Benefits, & Compensation //

- \$18-\$19/hour to start
- Paid vacation, personal, sick, & holiday time off.
- A monthly credit to spend on food & Sloop merch from our tasting room.
- Health, vision, & dental insurance options.
- A 401k w/ company match!
- All Sloop employees have the opportunity to participate in professional development offered by our staff, like beer tasting, sensory training, & observation days in the brewhouse!
- Beer!

Sloop Brewing Co. maintains a drug-free & alcohol-free work environment & drinking while at work is strictly prohibited. However, members of the brewery staff may be called upon to sample the beverages we produce for quality control & professional development. Given the nature of the position & the general proximity to alcohol, we ask that all applicants be at least 21 years of Age.

***To apply, email your resume, or a summary of your past work experience to [jobs@sloopbrewing.com](mailto:jobs@sloopbrewing.com)***