



521 Burbrook Pl
London, ON

Position: Assistant Brewer

Salary: To be negotiated

The Job and Brewery

London Brewing is a very different 18hl craft brewery in London, Ontario with a focus on producing high quality sustainable beers. We are one of two independent craft breweries creating certified organic beer in Ontario, and the only Craft Malt Certified brewery committed to using locally grown and malted organic ingredients. We brew a diverse offering of products, with up to 50 different beers in rotation in our taproom and retail store, but with a focus on our core LCBO products and a varied seasonal offering.

As a worker-owned cooperative, London Brewing is a democratic enterprise. All employees have the opportunity to become members of the cooperative and participate in decision making and also benefit from the success of the business.

Reporting to the Head Brewer, this role requires a knowledge of brewing, a passion for experimentation and risk taking, and an understanding of working in a diverse team. This role is a salaried position based on a 40 hour work week.

Duties and Responsibilities

- Operation of equipment associated with the brewing and packaging processes to produce a consistent and high quality beer that meets the required specifications. This includes but is not limited to: forklift operation, malt mill, steam boiler, mash/lauter tun, boil kettle, pumps, fermenters, brite tanks, centrifuge, glycol chiller, counterpressure canning line, counterpressure bottle filler
- Lifting raw materials and finished products
- Loading and unloading materials, products
- Mechanical skills and general troubleshooting ability to keep equipment maintained and operating, as required.
- Able to perform all cellaring tasks.
- Recipe development for use in our tied-house taproom, retail store, and wholesale distribution

- Tracking of all materials used during the brewing process
- Follow and adapt brewery QA/QC processes
- Able to perform all necessary cleaning and sanitation processes to ensure quality of final product
- Actively find improvements to brewing and business processes
- Pitch in on other tasks outside core responsibilities as needed including but not limited to: deliveries, taproom and retail service, restocking, general maintenance and cleaning
- Quantitative and qualitative quality control processes to ensure product consistency and quality.
- Expectation of some regular taproom/retail shifts to engage/educate and interact with customers
- Inventory management

General Duties

- Maintaining a clean and safe working environment, while complying with procedures and safety protocols
- Able to work shift rotations to respond to fluctuations in demand

Qualifications and Skills

- 2+ years as assistant brewer in an established production brewery and/or formal brewing education
- Experience working in a brewery taproom or retail environment is an asset
- Mechanical skills and general troubleshooting ability to keep equipment maintained and operating
- Adept at using GSuite software
- Experience with QA/QC work, especially lab work.
- Problem solving
- Communication
- Should be able to work independently and demonstrates the ability to manage multiple priorities

Physical Requirements

- must be able to lift 25kg and move up to 75kg.
- Must be able to stand for 8hours