

211 America Ave NW
Bemidji, MN 56601



Brewer

40 Hours/Week: Full Time Position with occasional weekends & overtime

Brewery & Position Overview

Bemidji Brewing is a taproom and production brewery located in the great north woods of Minnesota. Having expanded to a 15bbl brewhouse in 2016, Bemidji Brewing is on track to produce over 4,500 bbls of beer in 2025. A Brewer at Bemidji Brewing is a vital member of the production team, directly involved in manufacturing high quality beer and the systems that support producing a consistent product. The Brewer works side by side with other Production Team members and operates under the direction of the Lead Brewer and Production Manager. The Brewer's primary responsibilities include raw material handling, brewhouse operations and wort production and extend into cellar operations, packaging and sensory evaluation of in-process and finished product. The ideal candidate for this position is a self-starter who is able to work autonomously, is detail-oriented, responsible, positive, displays great communication skills and initiative and is able to work safely and effectively within a team setting.

Primary Responsibilities

- Brewhouse operations and wort production
- Raw material handling and brewday preparation
- CIP of brewhouse and cellar vessels
- Maintain cleanliness of brewhouse and cellar spaces
- Conduct accurate fermentation readings and data logging
- Tank transfers
- Keg cleaning and filling
- Setup, operation and CIP of canning line
- Yeast harvesting, counting and management
- Brite beer tank carbonation and dissolved oxygen verification
- Sensory evaluation of in-process and finished products
- Actively participate in feedback loop to develop best SOPs
- Other duties as assigned

Secondary Responsibilities

- Exhibit peer leadership amongst fellow staff
- Opportunity for involvement in recipe evolution and collaboration, including Taproom Exclusive program
- Basic boiler operation with provided training
- Safe forklift operation with provided training
- Enthusiastically represent Bemidji Brewing at external and internal events

Requirements & Qualifications

- Professional brewing experience strongly preferred
- Work safely alongside Head Brewer and other Production Staff
- Detail oriented, self motivated, outgoing and assertive
- Communicate effectively with colleagues and managers
- Willing to learn and execute best brewing and cellar practices as set by Bemidji Brewing
- Showcase a positive attitude and ability to adapt swiftly to a continually evolving environment
- Thrive in a fast-paced and creative environment
- Exhibit effective time management, initiative and task prioritization
- Multitask and manage multiple processes in tandem
- Work evenings and weekends occasionally

- Able to be on your feet and moving for duration of 8+ hour shift
- Able to crouch, bend and reach repeatedly throughout shift
- Able to work in warm, cool, damp and loud environments
- Able to lift 55lbs and team-lift 165lbs
- At least 21 years old with a passion for beer and the brewing industry

Opportunities & Benefits

- Health insurance stipend
- Paid time off, sick leave & bereavement leave
- Retirement account with 3% company match
- All PPE provided + \$100 annual uniform stipend
- Weekly beer allotment
- Taproom food, beer and merchandise discounts
- Educational and general industry opportunities and networking
- Ingredients and resources provided for personal brewing exploration

Opportunities & Perks

- Paid time off accrual (PTO)
- 8 paid days off (holidays)
- 5 days of paid sick leave
- 5 days of bereavement leave
- \$100+/month health benefit - increases with tenure
- North Country Dental perk - Discount on services
- 1 free growler per week
- 1 free beer/NA beverage per shift
- 50% off a food item during shift
- 25% off merchandise
- Access to Education reimbursement every year
- Retirement account with Company match up to 3%
- MN guild scholarship match \$100
- \$100 uniform stipend
- Ingredients and resources provided for personal brewing exploration