



Based in Bishop Auckland, Caps Off is an independent craft brewery that specialises in using local/seasonal products made in the heart of the industrial North East. Our aim? To bring you the finest craft beer, as well as supporting our local community and the craftsmen and women who supply us with the best craft produce the North East has to offer.

Our small team work closely with local suppliers to bring you year-round favourites, as well as the opportunity to sample seasonal and one-off speciality beers. The Caps Off team never sell products that don't meet our strict quality assessments – yep, someone has to taste-test all of those beers! – so you can purchase with confidence, knowing you're about to enjoy the finest craft beer available in the North East.

If you like the sound of this and think the description below fits you and, you would like to come and join a rapidly growing team. Please send your cv and covering letter to ali@capsoff.co.uk

Role details

Based at: Caps Off Brewery, Unit 4 Century Court, Bishop Auckland, County Durham, DL14 6WA

Duties & Responsibilities

- Brewing and cellaring daily duties as below.
- Lead in procedural development and optimisation
- Maintain up to date records (including but not limited to Breww)
- Verify that beer fermentation and conditioning proceeds as expected
- Verify that beers are in spec for packaging and ensuring all beer meets target specs
- Ensure cleaning is performed to schedule. Carry out hygiene work, ensuring the brewery is kept clean and in accordance with current regs
- Ensure that the quality of beer leaving is excellent at all times
- Demonstrate knowledge, enthusiasm and hospitality to visitors and clients, and at events where you represent the brewery

Brewhouse Duties

- Operate a 10BBL brewhouse
- Responsible for all aspects of wort production
- Malt preparation
- Brewhouse CIPs
- Enter all necessary data into relevant programmes
- Ensure correct use and storage of relevant raw materials (malt, hops, dry yeast, salts etc)

Cellar Duties

- Operate a semi-automated cellar, including centrifuge
- Measure tank CO₂s/DOs – Carbonating beers as required
- Ensure beer is in spec for packaging dates
- Yeasting/hopping off vessels as required
- Carry out Yeast counts and viabilities to ensure we have yeast availability for pitching
- Yeast management
- Carry out Vessel cleans (CIPs)
- Dry-Hopping procedure
- Transferring beers
- Monitor fermentation, ensuring Fermentation profiles are adhered to

YOUR SKILLS & EXPERIENCE

- We are looking for someone who has a minimum of 2 years' brewing experience. Experience working in a craft brewery.
- IBD Diploma in Brewing, Brewing MSc, Food Science or Chemical Engineering degree or equivalent is desirable
- A thorough understanding of the brewing process, equipment and techniques
- Confident enough to question the way things are done
- Strong time management skills with the ability to plan-ahead and manage multiple tasks
- You understand the importance of accuracy in all aspects of brewing to prevent contamination and brewery health and safety issues. Not only during the brewhouse process, but also in all aspects of cellaring and cleaning
- Familiar with basic laboratory equipment and methods
- Strong communication skills
- Positive and committed attitude, with a flexible approach to work hours

Hours of Work & Holiday Entitlement

40 hours per week (Mon-Sun, sometimes inclusive of evenings as required)

Holidays – 28 days per annum (Including Bank Holidays)

Benefits

Beer Allowance

Staff Discount

Uniform

Pension

Job Type: Full-time

Salary: £24,000.00-£28,000.00 per year