

211 America Ave NW
Bemidji, MN 56601



Assistant 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. The Bemidji Brewing Assistant Brewer is a vital member of the production team, contributing to making consistent, high quality beer. This position works within the production team under the direction of the Lead Brewer. Primary responsibilities include execution of all aspects of cellar operations and adjacent tasks. The Assistant Brewer will have secondary responsibilities in wort production and will be called upon to assist in brew day preparation. 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.

This is an entry level position with opportunity to advance within the production team.

Primary Responsibilities

- Maintain cleanliness, sanitation and organization of cellar area
- Fermenter and brite tank CIP
- Brew day preparation, including malt milling and hot liquor preparation
- Keg cleaning
- Tank transfers
- Assist with packaging kegs & cans
- Fermentation readings and accurate data logging
- Brite beer tank carbonation and dissolved oxygen verification
- Actively participate in feedback loop to develop best SOPs
- Other duties as assigned

Secondary Responsibilities

- Exhibit peer leadership amongst fellow staff
- Yeast management - harvesting and counting
- Assist with wort production as needed
- General maintenance of production space
- Basic boiler operation with provided training
- Safe forklift operation with provided training
- Enthusiastically represent Bemidji Brewing at external and internal events

Requirements

- Commercial or homebrewing experience preferred, not required
- Work safely alongside production team
- Detail oriented, motivated, outgoing and assertive
- Communicate effectively with colleagues and managers
- Willing to learn and execute best cellar practices as set by Bemidji Brewing
- Showcase a positive attitude and ability to adapt swiftly to a continually evolving environment
- Willing to engage in tertiary tasks as assigned
- Occasional overtime available
- Thrive in a fast-paced and creative environment

- 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, and damp environments
- Able to lift 55lbs and team lift 165lbs
- At least 21 years old with a passion for beer

Opportunities & Benefits

- Health insurance stipend
- Paid time off & sick 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)
- 10 paid days off (holidays)
- 5 days of paid sick leave
- 5 days of bereavement leave
- \$100+/month health benefit - increases with tenure
- 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