



EQUALSTM
BREWING COMPANY

Brewer
Equals Brewing Company and Bangarang Beverage Co.

JOB LOCATION: London, ON

COMPANY: Equals Brewing Company

REPORTING TO: Brewing and Blending Manager

POSTING TYPE: Permanent, Full-Time

SALARY:

Are you personable, hardworking, and ready to roll your sleeves up and make things happen? Able to create strong relationships and play on the top line of a winning team?

COMPANY DESCRIPTION:

At Equals Brewing we believe that craft brewing is about a lot more than what's being poured. There is much more at stake than just the quality and taste of the beer. The craft industry is changing drinking habits and the entire experience - from buying, to pairing, to consuming, it all begins with the team.

Our mission is to earn the respect that craft deserves - for the industry, for our partners, for their products, and for our services. We do this by partnering with passionate craft brewers to improve their presence in the market. We combine handcrafted recipes with our state-of-the-art processes and knowledge to produce consistent quality at scale.

Started in 2018, Equals Brewing Company has become a premiere choice for partner beer brewing and contract production of cider, seltzer, and spirits-based ready-to-drink beverages.

Role Summary

Equals is seeking an experienced Brewer to join the brewing team. Reporting to the Brewing and Blender Manager, this position is responsible for performing day-to-day operations within the brewhouse. The successful candidate will assist the team with the operation of our 4 vessels, semi-auto brewhouse. This position will give the candidate an opportunity to use state-of-the-art machinery including a nano-filtration (seltzer and de-alc production), centrifuge, various filtration equipment, and blending equipment. A part of this role will include operating the manual, 400 L pilot brewhouse for recipe development, and our rotating 'Brewer Series' beers, where team members are given a creative outlet to brew a beer of their choice, for sale.

Responsibilities

Depending on the applicant's skill and experience, the successful candidate will start as *Brewer I* (cellar-person), *Brewer II* (cellar and/or brewing), or *Brewer II, Shift Lead* (cellar and/or brewing, additional responsibilities). We aim to cross-train all brewing team members in both brewing and cellars within their first year of employment. Your responsibilities would include some or all of the following:

- Operate the brewhouse with a focus on consistency. Maintain and monitor the quality and timing of products throughout the stages of production.
- Assist in a new project and product development for our customers (recipe formulation, flavour development).
- Manage yeast (count, crop, repitching).
- Monitor in-process beer, and ensure the beer is ready for packaging (in specification with no defects).
- Develop into a key sensory taster.
- CIP fermenters, brite tanks, and process lines & equipment
- Transfer and clarify beer, cider, and seltzer.
- Dose, blend, and mix products based on targeted specifications or recipes.
- Analyze products with the support of QC to approve products for packaging.
- Maintain sanitary and clean work environments on a daily basis.



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- Support Kegging operations, as needed.
- Strict adherence and support for the health and safety of self and coworkers.
- Other duties as required.

Qualifications

- Formal Brewing Experience, 1-2 years experience preferred.
- Education in Brewing, Artisan Distilling, Food Science, Brewery Operations, Brewing Science, Chemistry, Microbiology, or equivalent.
- Team player, someone willing to step outside of role and support team as needed
- Strong mechanical knowledge and comprehension regarding beer and the brewing process
- A strong problem solver that is keen to identify deficiencies and suggest improvements.
- Mathematical proficiency to understand calculations for blending, dealcoholization, etc.
- Able to balance multiple priorities, tasks, and deadlines effectively to ensure brews are completed on time and to quality standards
- Able to perform minor maintenance repairs and has the curiosity to learn and support maintenance
- Excited about the opportunity to learn and use machinery unique to Equals and brew processes that are required for different products and drinks; beers, ready-to-drink, ciders, and more!
- Excellent verbal and written communication skills.
- Takes ownership in work and the products we proudly create for our customers, and is always looking to learn and further develop their skills.

Working Conditions

- Ability to work day, afternoon, and night shifts
- Able to work 8 and 12-hour shift rotations
- Overtime work during peak seasons of operation
- Lift items up to 25 kg
- Work in a fast-paced environment
- Standing for long periods of time

How to Apply

If interested please send your application, resume and cover letter to the address below prior to the closing date.

Please email HR@equalsbrewing.com to apply!

We thank all candidates for their interest however only those selected to proceed will be contacted.

The strength of Equals Brewing comes from our diverse team members. We are an equal opportunity employer and encourage everyone with relevant qualifications to apply. In accordance with the Accessibility for Ontarians with Disabilities Act, 2005 and the Ontario Human Rights Code, accommodation will be provided to candidates with disabilities during the recruitment and selection process. If you are invited to participate in the process and require accommodation, please let us know in advance.