



Cellar Operator

About Odell Brewing

Since 1989, we've empowered a culture of family and collaboration, fostering a brewery full of beer centric people. It is this passion for beer that inspires us to create quality, handcrafted, and innovative brews. We're committed to providing exceptional service to our customers while making positive contributions to co-workers and our community through outreach and charitable giving programs. In 2015, we were named the "Best Medium Sized Company to Work For" in Colorado. We are the 27th largest craft brewer in the United States, are independent, and family and employee owned.

Our collective leadership and independence empower us to build a culture of ownership where we contribute, educate, and innovate, while keeping Colorado at our core. Always Better

Position Summary:

The Cellar Operator is responsible for the safe and precise treatment of beer from the fermentation tank to the brite beer tank using established SOPs. The Cellar Operator is an integral part of the Odell Brewing Team and is required to diligently carry out cellar functions, assess processes for opportunities to improve, and, with the help of the Production Team, ensure quality standards are maintained.

Primary Responsibilities Include:

- Cleaning and sanitizing brite beer tanks, cleaning of fermenters, general cleaning of cellar area
- Setting, monitoring and adjusting temperature of the fermentation tanks to achieve optimal fermentation and conditioning of beer
- Draining and monitoring yeast during fermentation and conditioning
- Tasting beer after fermentation and communicating potential issues to Brewhouse/Cellar Manager and Sensory Lab
- Provide cellar support to the Brewing Team, including prepping tanks for transfer and centrifuging or filtering of beer
- Transferring unfiltered beer directly to brite beer tank
- Ensure carbonation for finished product is at established levels
- Participation in cellar shift rotation as needed to accommodate production demands
- Participation in production meetings
- Provide general cellar maintenance and upkeep, and work with the maintenance team as necessary

Qualifications:

- HS Diploma or GED
- Previous experience working in a brewhouse or cellar or other relevant work experience is preferred
- Night shift, weekend and holiday availability is required
- Demonstrated ability to be organized and maintain a high attention to detail
- Thrives working independently and within a team environment
- Must be at least 21 years old

Physical Requirements:

- Ability to work long hours on your feet
- Ability to work in a hot, wet, and loud environment
- Ability to crouch, bend, lift, and reach



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- Ability to remain focused and level-headed under demanding situations
- Ability to lift and move up to 55 lbs.

Benefits:

- Employee Stock Ownership Plan participation
- 401(k) with brewery match
- Profit Sharing
- Health/Dental/Vision/Long Term Disability Insurance
- Paid Time Off – 14 days first two years, increasing with years of service
- Paid Holidays
- Paid Sabbatical at 10 years
- Parental Pay
- Weekly beer allotment

To Apply:

Please submit your completed application, cover letter, and resume to jobs@odellbrewing.com with Cellar Operator in the subject line by Friday, May 19, 2017.

Equal Opportunity Employer - Odell Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, age, creed, color, religion, national origin or ancestry, marital status, sex, disability, veteran status, genetic information, sexual orientation, gender identity or expression, or pregnancy.