

Cervecería La Blanca is a German owned craft brewery, located in Guadalajara, Mexico. We are a small start-up company and will celebrate our 4th anniversary this year. At the moment we do have a 500 liter brewhouse and sell our draught beers mainly in our own brew-pub, but also started distributing bottled beers half a year ago. Our production is very manual. In 2017 we want to plan a bigger brewery. As the owner is german, we are known for our german style Hefeweizen using traditional brewing methods, but also experimenting to create our own new hybrid craft styles. Our Blanca Original is a typical german style Hefeweizen, Blanca Bock, our best-seller, a Weizen-Bock, or Blanca Ahumada a smoked Hefeweizen (Weizen-Rauchbier). But we also created Blanca Lupupada (a dry hopped Hefeweizen) or our new seasonal beer a Weizen-IPA. We have won prizes for the being under the best beers in Mexico.

We are seeking a full-time brewer to join our growing team.

The brewer is responsible for all aspects of the brewing process including brewing, fermentation, cellaring, and finishing. As we have a manual production we are seeking a brewer who is not scared of hard work, is responsible, self-motivated with a passion for craft beer and a desire to continue learning and growing within the company. The candidate should also be a sociable person who is comfortable talking also to clients and integrating in an international team. Natural leadership, integrity and loyalty are all factors in who we hire.

## **ESSENTIAL DUTIES AND RESPONSIBILITIES**

- Operating brewhouse and producing batches from start to finish
- Yeast handling and management
- Cellaring duties including fermentation management
- CIP (clean-in-place) of brewing and fermentation tanks, and other equipment
- Logging of all brewing related notes from brew day through fermentation, finishing, and packaging
- Following SOP (standard operating procedure) in each phase of brewing, fermentation, and packaging
- Maintaining clean brewing practices in the brewhouse and cellar
- Executing preventative maintenance on all brewhouse and cellar equipment
- Monitoring raw material inventory

## **REQUIREMENTS**

- A brewer education (brewer school or brewmaster school) with a job title.
- Min. 1 year work experience or internships

- A strong passion for brewing craft beers and the acceptance of using german traditional brewing methos, in combination with a passion for designing new beer styles.
- An advanced understanding of all aspects of brewing including cellaring, yeast handling, CIP, and sanitization
- Strong organizational habits, a self-motivated work ethic, and good critical thinking/problem solving skills
- Flexibility in terms of hours and a willingness to work long shifts, weekends, and overtime, when needed
- Computer literate with an understanding of Microsoft Office
- Ability to multi-task
- Ability to work as part of a team

We are seeking for a you talent who is searching the challenge and wants to grow with the Company. We offer a base salary and a share of profits. We are seeking a partner in you!

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