

NORTH COAST[®] — BREWING CO. — I N D E P E N D E N T S I N C E 1 9 8 8

Title: *Lab Tech*

Department: *Brewery*

Supervisor: *Brewmaster*

Class/FLSA Status: *Part Time/Hourly*

SUMMARY OF POSITION:

As a lab tech, you will provide our brew team support by performing checks and analysis on our beer and packaging to ensure the highest quality standards in the industry.

As a North Coast Brewing Company employee, the Lab tech will participate in a high-performance culture that embraces our B Corp mission and emphasizes empowerment, quality, productivity and standards, and goal attainment.

About North Coast Brewing Company

North Coast Brewing Company is an independent, world class Craft Brewery with over 30 years of tenure in the industry. One of the breweries at the forefront of the Micro Brewing renaissance, North Coast is famous for its Old Rasputin Russian Imperial Stout, Scrimshaw Pilsner Beer, and world class Belgian Ales, including PranQster and Brother Thelonious. A certified B Corporation, our mission statement is “*Making the World a Better Place, One Pint at a Time.*” Please explore our website (northcoastbrewing.com) for more information about our company and products

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Perform chemical analysis on product samples throughout the production process in order to maintain quality control;
- Record sample analysis into departmental logbook as well as entering into computer logs;
- Calibrate and maintain all laboratory equipment to ensure efficiency and accuracy of the sample process;
- Monitor, maintain, and develop yeast strains and generations;
- Prepare regular reports of sample analysis for management;
- Manage the company sampling and testing procedures for all brewed products;
- Full micro testing on every batch about 24 hours after the pitch and 1 week after the pitch;
- Full micro testing on all packaging runs and switches from brand to brand;
- Weekly Micro testing on fermenters, and brite tanks;
- Maintain Quality Control of all products throughout the brewing process;
- Perform Yeast counts and viability on every pitch.

QUALIFICATIONS:

- Bachelor’s Degree;
- Equivalent combinations of education and work experience will be considered;

Full job description and application available via email work@northcoastbrewing.com



Making the World a Better Place, One Pint at a Time

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