



ASSISTANT BREWER

Brasserie Surréaliste is a young micro-brewery founded by two passionate brothers specializing in hop-forward and sour beers.

We recently found home in the trendy neighborhood of Dansaert in Brussels, in an iconic art-deco building of 1,500 square meters. We have a 10HL brewhouse, 8 fermentation tanks up to 40hl, barrels, and an automated canning line. All this in a fantastic building located in Brussels with a huge taproom.

We are looking for an assistant brewer to join our team in January 2022

Your mission is to assist the head brewer in all brewery operations with a focus on the brewhouse operations:

Responsibilities

- Raw ingredient handling, all aspects of a brew day, transferring wort/beer, yeast handling, packaging, monitoring fermentations etc.
- Operating brewhouse with maximum attention to detail and accuracy (mashing, lautering, proper gravities etc.)
- Yeast management (harvesting, pitching and counts/viabilities)
- Tank management (gravity checks, trub dumps and dry-hopping)
- CIP and sanitisation on all vessels (fermenters, heat exchanger, mash tun and kettle)
- Maintain brewery equipment as well as facility in general
- Keep the brew house and packing areas clean and tidy
- Participate to beer events outside of normal working hours occasionally

Your Skills

- Bachelor or Master Degree in Science or bioengineering
- Min. 1 year of experience in a production brewery
- Passionate about craft beer
- Strong work ethic and proactive
- Good interpersonal skills and team spirit
- Excellent organisation skills
- The desire to work in a small and fast growing company

Join our surreal team by sending a CV and motivation letter to jobs@brasseriesurrealiste.com