



Zaganu Brewery is looking for a **Brewer**

We call **Fabrica de Bere Buna** and we are a **micro-brewery independent, 100% Romanian**. We produce annually a small amount, only 0,040 million hectoliters of artisanal, unpasteurized, bottled and manually labeled beer. Production is guaranteed by a small team of locals, from Maneciu-Ungureni, jud. Prahova.

Fabrica de Bere Buna is located at the foot of Zaganu (Carpatii Orientali) near the Cheia station, in **satul Maneciu-Ungureni, judetul Prahova**.

The beer we produce is called Zaganu and **is an artisanal, unpasteurized, made only from natural ingredients** easy to drink and pronounced: **water, malt, 3 types of hops and yeast**.

At present, **Fabrica de Bere Buna** produces 5 types of fermented natural beer, from a minimum of 21, up to 30 days, then bottled in bottles (0.33 or 0.5L) or kegs (30L), with a shelf life of 45-60 days.

We are looking for **people who are passionate about artisanal beer**, who want to grow with us. English is important for personal development in the future (courses, markets, experience)

www.bere-zaganu.ro

laurentiu@bere-zaganu.ro (for CVs)

Facebook: Zaganu

Instagram: bere_zaganu

Job Overview

Department: Production

Supervisor: Head Brewer

The Brewer provides brewing support and is in training for the Assistant Head-Brewer position at ZAGANU.

Brewers will also receive training in the sales/marketing/operations department and provide support to the bottling/labeling section.

To add to their knowledge base of Brewery Operations, the Brewer will receive basic training in microbiology.



Operation and upkeep of equipment, and maintaining quality control throughout all aspects of the Brewing and Cellar processes will be a focus for this position. The Brewer will receive and process raw materials, gather & weigh out hops and malts, and otherwise stage brewing ingredients to keep production running smooth and all beers at optimal quality level.

Hours will vary to align with staffing and Production needs. All shifts (day, swing, float, and night shift) will be required as per the regular rotations by Cellars and Brewers.

At ZAGANU we take our mission and values very seriously. All team members are expected to embrace and embody these values each and every day:

- Quality/attention in everything we do
- Integrity in our actions, teamwork, collegiality
- Proactive problem solving for quality assurance
- Successful integration of work and life

Essential Duties and Responsibilities

Brewing

- Complete brewing process in a safe and efficient manner. This includes, but is not limited to, milling, mashing, and lautering, wort boiling, cooling and transferring to fermenters.
- Monitor, pitch and evaluate yeast and fermentation at all times. Monitor gravities, temperatures, DO, and carbonations daily.

Quality & procedures

- Maintaining the use of standard operating procedures unless otherwise instructed.
- Ensure all equipment is cleaned and fully maintained to the appropriate standards. Maintain cleanliness of all areas in the brew house
- Ensure our product meets our standards of the highest quality
- Be responsible for ensuring that security procedures are respected throughout the brewery

Administrative

- Maintain inventory as needed. Report and low levels of inventory to your supervisor when necessary. Ensure stock management and supply of raw materials and other inventory items such as:
 - Bulk Malt
 - Specialty malts
 - Hops
 - Auxiliary materials and detergents
 - Safety Equipment



- Complete all necessary paperwork accurately and on time

Attitude and communication

- Arrive to each shift on time with a positive attitude
- Communicate regularly and efficiently with ZAGANU staff
- Perform others duties as assigned. Perform all tasks in an efficient, safe and productive manner.
- Work with others brewers to maintain the production program.

Desired Minimum Qualifications

- Education:
 - High School Diploma or equivalent
 - A four year degree, or equivalent, in applied Chemistry, Food Chemistry (Chimie Alimentara) bachelor degree is preferred; otherwise food science or technology; microbiology
- Practical brewing/home-brewing experience with a certificate is a plus.
- Experience: minimum practical experince is preferred, bu not mandatory
- Have a basic understanding of Excel, Word, Access and other programs for brewery functions.
- English language is a must for personal future development

Physical Demands

While performing the duties of this job, the employee is frequently required to stand; walk; use hands to handle or feel objects, tools, or controls; reach with hands and arms; climb or balance; stoop, kneel, crouch, or crawl; and talk or hear. The employee is occasionally required to sit.

The employee must frequently lift and/or move up to 25 kg (malt bags), and be able to move kegs which weigh close to 45kg (occasionally).

Work Environment

Activity is based in Maneciu-Ungureni, Prahova. Accommodation is provided and commuting costs are covered. The noise level in the work environment is moderate to loud most of the time. Temperatures vary seasonally in work areas.

Compensation and Benefits

ZAGANU offers a competitive wage that will be determined by experience & potential of the person and will include monthly beer credit, extra hours paid, paid accommodation and commuting costs, if needed.