Cellar & Quality Control Specialist

Full-Time Position | Hamilton, ON
Immediate Start

Fairweather is looking for an experienced and detail-oriented **Cellar & QC Specialist** to join our production crew. While the technical skills described below are essential, we are fundamentally looking for someone who is passionate about liquid quality, data, and making delicious things. Above all else, a successful candidate must contribute positively to our team culture. At Fairweather, we strive to create a positive, inclusive, open-minded environment that is a pleasure for everyone to work in.

Primary Responsibilities

In this role, you will own the cellar and lead our daily quality control efforts, ensuring our beer transitions beautifully from fermentation to the finished package. Your core focus includes:

- **Yeast Management:** Counting, establishing viability, harvesting, and pitching.
- **Fermentation & Cellar Monitoring:** Daily gravity/temperature tracking, data collection, and overseeing the aging process.
- **Quality Control:** Leading forced ferment tests, managing analytical data, and facilitating brewery tasting panels.
- **Finishing:** Getting high-quality beer to brite tanks and ensuring precise carbonation.

Secondary & Support Responsibilities

As part of a small, collaborative team, you will also jump in to support other areas of production:

- **Packaging Support:** Assisting with kegging and operations on our CODI canning line.
- **Brewing & Facility Support:** Providing brewing assistance and executing Clean-In-Place (CIP) procedures.
- **General Operations:** Handling chemicals safely, operating a forklift, and performing routine equipment maintenance.

Essential Skill Set

- **Experience:** Minimum 2 years of experience in a production brewery with a strong understanding of brewing, cellaring, and packaging principles.
- **Technical Focus:** A sharp mind for data collection, organizational skills, and precise record-keeping.
- **Physical Capability:** Ability to carry/lift heavy items (20kg+ repetitively throughout a shift).
- **Licensing:** A valid full G-class driver's license.
- **Soft Skills:** Great people skills, a reliable memory, a positive attitude, and a strong commitment to a safe, supportive, inclusive, and fun work environment.

Extra Points For:

- A formal brewing or food science education.
- Experience with Ekos brewery management software.
- Strong technical and mechanical troubleshooting skills.
- Experience manufacturing other forms of beverage alcohol.
- Cool stories, fun tricks, and reading this job posting all the way to the bottom (+1).

Position Details & Benefits

- **Work Hours:** Approximately 44 hours per week.
- **Compensation:** $48-$58K (commensurate with experience) + health benefits following a standard probationary period.
- **Perks:** Beer allotment (naturally) and staff discounts.
- **Start Date:** As soon as possible.

How to Apply

We value different perspectives and see diversity within our team as an asset. Fairweather is a welcoming space for **everyone**, and we encourage anyone who feels they fit these qualities to apply.

Please send your resume and references to **ram@fairweatherbrewing.com**.