

## **BREWER/WHISKY DISTILLER**

Our distillery treads its own path – respectful of tradition, but not constrained by it. From award-winning custom branded spirits to the launch of our own gin, recently awarded a silver medal at the Gin Masters 2020, we cement our place in Welsh distilling history as we pioneer the first ‘grain to glass’ Welsh whisky. Our journey is well documented on our website and on our social platforms @inthewelshwind.

We have an exciting opportunity for an experienced brewer who understands our Welsh environment to join our progressive and dynamic distillery team. The role will primarily encompass the development of our pioneering Welsh Whisky project.

Alongside the opportunity to play a crucial role in our grain to glass whisky development, with freedom to develop your creativity and to innovate in the distillery space, you will be able to embrace a new skillset as you bring your brewery experience into the exciting process of distillation - malting and maturation of grain to glass spirits. You will also have the wide-open spaces, the stunning coastline and the fantastic lifestyle that we enjoy here on the West Wales coast.

## **Duties and responsibilities**

### **Welsh Whisky**

As a distillery, we are pioneering a ‘grain to glass’ Welsh whisky using welsh-grown barley which is entirely processed in Wales. We have harvested our first crops and run test distillations. As our Lead Brewer, you will play a key role in the development of our whisky. Tasks will include:

- Management of grain including milling, testing and assessing grain
- Malting of barley in small batches
- Taking responsibility for and organising a mashing, fermenting and distilling schedule, using your brewing experience
- Liquid assessment for specific quantities, ABV and conversions
- Sensory analysis of mash, wash and spirit
- Time management, planning and distillation processes to collect new make barley spirit (to be taught in house if required)
- Collation of data before casking and ongoing record keeping
- Cask assessment and management
- Calculation and dilution of ABV to cask strength
- Development and experimentation using new grain varieties and malting methods in a progressive way (the quality of the mash and resulting wash is paramount to a great whisky)

### **Gin**

The role is primarily focussed on our whisky production. However, we would anticipate that with training and hands on experience, you will be able to support our gin production.

### **Training and Development**

- We will provide distillation training specific to our processes in house, with other generic training to follow.

- Play a key role in providing training and experience opportunities for our apprentices and work experience placements in brewing specific skills.

### **Additional Duties**

We are a small team and it occasionally falls on all of us to step out of our 'given' roles to ensure that deadlines are met. To this end, you may occasionally be asked to support our Gin Lab Gin Making and Gin Tasting experiences, bottling and labelling, content provision for marketing and anything else that is from time to time required.

### **Working conditions**

The distillery is open Monday to Saturday. You will be expected to work 40 hours/week including a paid 20 minute break. In the future, there may be a requirement to work on a Saturday in order to fulfil the needs of the distillery and/or clients at any particular time. Some flexibility is required, but equally, flexibility will be offered to you.

The role involves some heavy lifting including loads of up to 25kg at a time; and handling drums of liquid and wooden casks which can weigh in excess of 200kg. Full manual handling training will be provided.

### **Person Specifications**

- You will have demonstrable brewing experience and specifically, experience of mashing, fermentation, yeast management, testing and records.
- You will be ready to step into a role where your creativity and desire to innovate will be welcomed as we grow our distillery
- You will be happy to experiment and to collaborate with the team to achieve outstanding results for the distillery
- You will be happy to embrace new technology in the distillery space
- You will thrive in a fast-paced, dynamic environment
- You will be pro-active in developing and sharing ideas and happy to challenge what is perceived as the 'industry standard' way of doing things
- We recognise relevant qualifications and the valuable grounding these can offer, however your experience, your passion for brewing and your ability to look at established processes through a non-industry standard lens will also be crucial attributes for you to demonstrate.
- You must have the right to work in the UK
- You must be an English speaker; if you can speak Welsh or have an interest in learning Welsh, that will be desirable
- While not essential for the role, it will be helpful for life in West Wales if you have a full driving licence and access to a car as public transport can be limited!