

Buoy Beer Co. in Astoria, Oregon is Hiring a Quality Assurance & Control Lead (FT)



We're continuing to expand here at Buoy Beer Company and are looking for talented and hardworking people to grow with us. The brewery is in the NW corner of Oregon, in the Columbia River (literally on a dock in the river) at the mouth of the Pacific Ocean, about 2 hours from Portland. Over the last few years we've quickly become known for our dedication to traditionally made European lagers, as well as our NW inspired ales.

You'll work with our team, under the direction of our Head Brewer, as they brew beers for distribution throughout Oregon & SW Washington, utilizing our full-size and pilot systems and more recently, our foeder program.

Your critical role is to ensure we create the tastiest and most consistent beers possible. This position is responsible for developing, implementing, executing, and improving methods to conduct day-to-day product and process analysis, and to make informed product and process quality decisions.

Job Overview:

- Collect samples for fermentation and brewhouse testing
- Yeast cell counting, viability, vitality and pitch rates
- Ensure general cleanliness of lab and instrumentation; perform routine maintenance on laboratory equipment and troubleshoot analytical issues
- Maintain analytical database including record keeping, trending, data analysis and follow-up with brew and cellar teams
- Run routine testing, such as: fermentation gravities, pHs, DO, CO2 etc
- Perform packaged beer testing for DO, TPO, CO2, pH, correct fill levels, seam testing, crimp checks
- Run micro checks using Veriflow tests brewPAL, brewBRUX, etc
- Follow, maintain and create QA/QC written SOP's
- Maintain a safe working environment at all times; understand hazards and utilize the appropriate personal protective equipment

- Manage sensory program including routine tastings, quality check-offs, employee training on sensory evaluations and off flavor detection
- Other duties as assigned

Typical duties & requirements:

- Bachelor's Degree in (bio)chemistry/(micro)biology or related field, plus 2 years relevant experience preferred
- Excellent statistical and analytical thinking skills required
- Strong attention to detail and very organized
- Strong communication skills, verbal and written, and the ability to clearly relay technical data to employees across the company and management
- Self-motivated and able to work independently as well as with a diverse team of people
- Sense of urgency and ability to multi-task at times
- Experience with Orchestrated Beer (OBeer) software or similar brewing software is a huge plus
- Take pride in our sustainable practices (recycling, waste reduction, etc.)
- Treat teammates with respect at all times
- Passionate about your work, the craft beverage industry, and our community
- Desire to learn, grow and take on increased responsibilities
- Able to work a flexible schedule, which may include evenings, weekends, and holidays

Environmental conditions:

- Be able to tolerate the varied environments of the brewery, its office, and surrounding locations (cold, hot, wet, windy, etc.)

Physical & mental requirements:

- Excellent smell and taste abilities
- Ability to stand for extended periods of time, walk, talk, hear, use hands to finger, grasp, handle or feel, push, pull, reach, crouch, kneel, crawl or bend, and perform repetitive motions of the hands and/or wrists
- Ability to frequently lift and/or move up to 55 pounds
- High mental and visual attention required for planning difficult work methods and sequences to obtain size, shape, or physical qualities of product

Compensation:

- Competitive pay based on experience
- 100% employer-paid base health insurance with additional electives
- Participation in the 401k Plan with company match
- Paid holidays, plus 80 PTO hours per year, which increases the longer you're with us
- Educational opportunities
- Work gear and cellphone stipend
- Beer and food perks
- Access to our EAP and Financial Fitness tools

Check out our social media (@buoybeer) and website (buoybeer.com) to find out a bit more about us. If you're interested, please send your cover letter and resume to jobs@buoybeer.com.