

Brewery Worker

A brewery worker is involved in part of, or all of the beer making process. This includes getting the equipment and ingredients ready, as well as working in the bottling and labelling of the finished product.

The Work

You could be:

- unloading and storing raw ingredients in the correct way
- weighing, measuring and mixing ingredients
- operating machinery, often computerised, and dealing with any problems
- maintaining and testing the temperature and quality of the beer
- processing the beer after it has fermented, putting it into bottles, cans, kegs or casks
- labelling, packing and loading the beer ready for transport
- cleaning the work area and washing and sterilising kegs, casks and tanks
- keeping records of different stages of the brewing process.

Pay

The figures below are only a guide. Actual pay rates may vary depending on:

- where you work
- the size of the company or organisation you work for
- the demand for the job.

Starting pay is often based on the National Minimum Wage (NMW) or the National Living Wage (NLW).

As of 1 April 2026 the National Minimum Wage is £8.00 an hour for workers under 18, £10.85 an hour for workers aged 18 to 20. The National Living Wage for those aged 21 and over is £12.71 an hour.

With experience, rates can rise to around £13.50 an hour. Shift allowances and overtime pay may be available.

Conditions

- You may have to work shifts and possibly overtime.
- Conditions may be hot, steamy, noisy and smelly.
- You would probably wear protective clothing, such as overalls, ear protectors and possibly a mask.
- You might have to work outdoors in all weathers in loading areas.
- The work is physical, involving bending, stretching and heavy lifting.

Getting In

- You do not usually need formal qualifications, but English and Maths at National 5 may be preferred.
- You may be able to get direct entry to a job and do on the job training, possibly leading to an SVQ in Food

and Drink Operations (Brewing Skills) at SCQF Level 5.

- For some jobs a driving licence may be required.
- You must be reasonably fit and some employers specify that you must be able to lift a certain weight.

What Does It Take

You need to have:

- good attention to detail
- practical skills
- accuracy and precision for weighing and measuring
- initiative
- a flexible and reliable attitude to work
- a good level of fitness
- good teamworking skills
- a responsible approach to health, safety and hygiene issues.

Training

- Training may be on the job through an employer's training scheme.
- You may be able to attend day release or evening courses to gain more qualifications.

Getting On

- The Institute of Brewing and Distilling offers online training the General Certificate and Diploma in Brewing and General Certificate and Diploma in Packaging Beer.
- With experience and qualifications you may be able to move on to become a supervisor.
- You may be able to move into technical work.
- You might be able to move into management.

More Information

There are over 100 breweries located throughout Scotland, including large producers and microbreweries, making specialist and craft beers.

Contacts

Chartered Institute of Brewing and Distilling

Tel: 020 7499 8144

Website: www.cibd.org.uk

X: @CIBDHQ

Facebook: www.facebook.com/CIBDHQ

Scotland Food and Drink

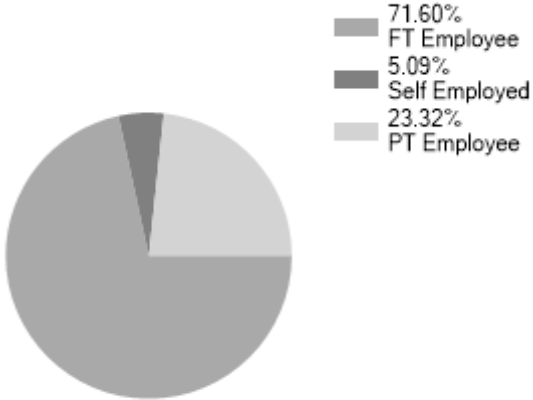
Tel: 0131 335 0940

Email: info@foodanddrink.scot

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Statistics

Employment Status UK %

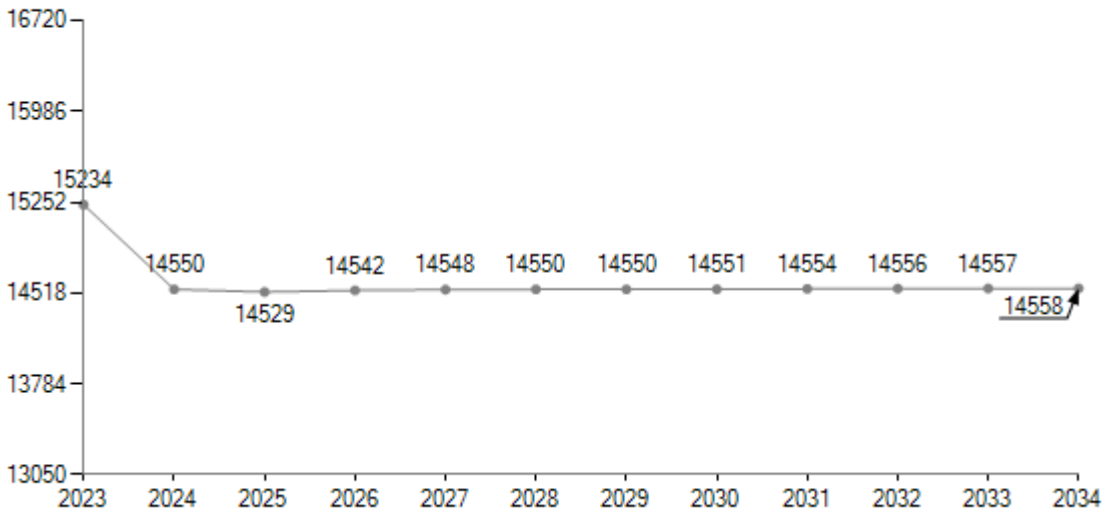


Past Unemployment - Scotland

No Claimant statistics available for Scotland.

LMI data powered by [LMI for All](#)

Predicted Employment in Scotland



LMI data powered by [Lightcast](#)