

Technical Brewer

Technical brewers manage the process of making beer within a brewery and develop new recipes and products. They may be responsible for one or more of the stages in the process.

The Work

You could be:

- supervising the buying of raw materials such as cereals, yeast and hops, making sure they are of suitable quality
- using your knowledge of chemistry, biology and microbiology to supervise and check the production process, including fermentation and yeast handling
- taking samples at various stages of production to test for quality and strength, and making adjustments if required
- specialising in a particular brewing stage such as filtration, in large breweries
- in smaller or microbreweries, taking responsibility for several stages, right through to packaging and distribution
- developing and costing up new recipes
- checking the equipment and machinery and ensuring it is maintained and safe
- arranging suitable packaging and storage
- organising staff and giving instructions and keeping records of work.

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.

The starting salaries for technical brewers are in the range £22,000 to £24,000 a year. Income can be increased through shift allowances and bonuses. With experience you could earn around £25,000 to £35,000 a year. As head brewer in a large brewery you could earn £45,000 a year or more. Salaries can vary depending on the size of the brewery.

Conditions

- You would work mostly in the production area of a brewery which may sometimes be noisy, warm and smelling of yeast.
- You might also spend some time in an office or a laboratory.
- Your working hours may vary with the size of the brewery but you would probably work shifts including evenings and weekends.
- You may have to wear protective clothing such as overalls, a face mask or ear protectors.
- There may be bending, lifting and carrying involved, so you must be fit enough to do a physical job.





Getting In

- Many entrants have a degree (SCQF Level 9-10) in a subject such as: brewing and distilling, biological sciences, chemistry, biotechnology, food technology or chemical engineering.
- Heriot-Watt University runs a degree (SCQF Level 10) in Brewing and Distilling. For entry you need 4
 Highers including Maths, and Biology or Chemistry plus National 5 English. See university website for
 widening access entry requirements.
- You may get a job with a degree in a science such as chemistry, food science or microbiology. For entry you need 4-5 Highers usually including Chemistry and another science subject, with English at National 5.
- If you have a suitable science degree, you can take a postgraduate courses (SCQF Level 11) in Brewing and Distilling or Brewing and Distilling Entrepreneurship at Heriot-Watt University. These are available full time or part time.

You could work for a large, nationally known firm, or for one of the increasing number of small specialist breweries – even for a microbrewery (small craft brewery producing limited quantities of cask beer).

What Does It Take

You need to have:

- · an enquiring mind
- an interest in and aptitude for science
- a practical and methodical approach to your work
- good IT skills
- a good eye for detail
- strong leadership skills
- strong written and verbal communication skills
- good problem solving skills.

You need to be:

- enthusiastic about the brewing industry
- business minded
- able to organise processes and staff
- able to take responsibility and make decisions.

Training

- Training is on the job and also by further study.
- The IBD runs several courses including the: Foundation in Brewing, General Certificate in Brewing, Diploma in Brewing and the Master Brewer qualification.
- Heriot-Watt University's degree and MSc courses allow exemption from the taking the IBD Diploma exams
 in Brewing or Distilling, allowing you to undertake the Master Brewer qualification.

Getting On



Date Updated: 20/08/2025



- With experience and ability, you may move on to become head brewer or technical director, leading a team of specialist staff.
- You might move from a small brewing company to a larger one.
- You may be able to move into related work such as research and development, quality control, distribution, engineering, sales and marketing or personnel.
- You may be able to work abroad.

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

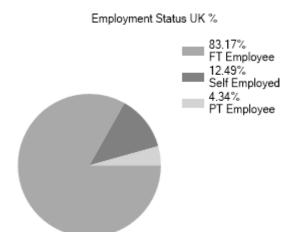
Tel: 0131 335 0940

Email: info@foodanddrink.scot Website: www.foodanddrink.scot





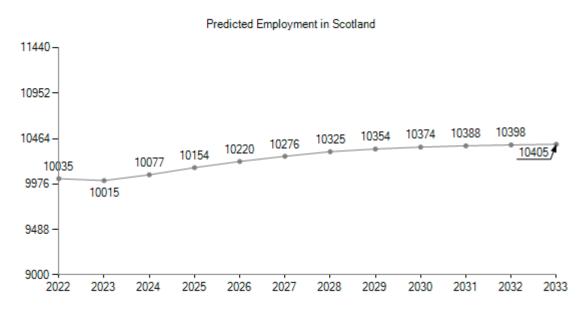
Statistics



Past Unemployment - Scotland

No Claimant statistics available for Scotland.

LMI data powered by LMI for All



LMI data powered by <u>Lightcast</u>

