

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
- 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 new recipes for beer
- 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 £19,000 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 5 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.
- A number of postgraduate qualifications are also available.

Getting On

- 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

British Beer and Pub Association (BBPA)

Tel: 020 7627 9173

Email: contact@beerandpub.com

Website: www.beerandpub.com

Twitter: [@beerandpub](https://twitter.com/beerandpub)

Food and Drink Federation Scotland

Tel: 020 7836 2460

Website: www.fdfscotland.org.uk

Twitter: [@Foodanddrinkfed](https://twitter.com/Foodanddrinkfed)

Facebook: www.facebook.com/foodanddrinkfed

Institute of Brewing and Distilling

Tel: 020 7499 8144

Website: www.ibd.org.uk

Twitter: [@IBDHQ](https://twitter.com/IBDHQ)

Facebook: www.facebook.com/IBDHQ

National Skills Academy for Food and Drink

Tel: 0330 174 1253

Email: info@nsafd.co.uk

Website: nsafd.co.uk

Twitter: [@NSAFD](https://twitter.com/NSAFD)

Scotland Food and Drink

Tel: 0131 335 0940

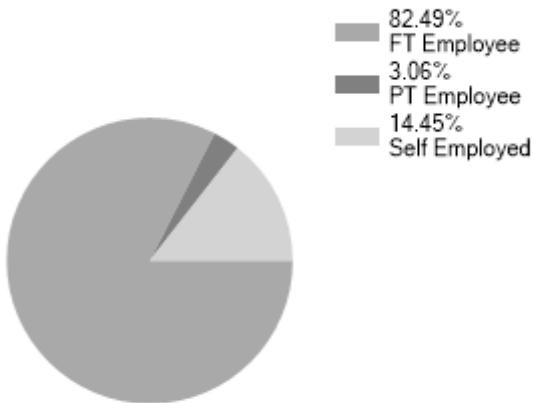
Website: www.foodanddrink.scot

Twitter: [@scotfooddrink](https://twitter.com/scotfooddrink)

Facebook: www.facebook.com/scotfooddrink

Statistics

Employment Status UK %



Past Unemployment - Scotland

No Claimant statistics available for Scotland.

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

Predicted Employment Statistics : Not available this career.