

AUSTIN WILEY

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EXPERIENCE

Spangalang Brewery, Denver,CO - February 2015-Present

- Partner in Brewery startup

-involved in every aspect of the startup and operations of Spangalang brewery. Gathered quotes for equipment and build out, purchased equipment, participated in demolition and build out, installed brewery equipment. Involved in all aspects of Brewing and production work. Manage taproom staff and HR. Involved in daily operation of the business.

Denver Beer Co, Denver,CO - February 2014-February 2015

- Head Brewer of Brewpub Location

-Managed all aspects of the brewhouse including production schedule, recipes development, Inventory control, Brewing beer, Quality control and maintaining brewery and draught equipment. One of my main responsibilities was to maintain a large and diverse list of beers on tap at all times including flagships, seasonal, experimental and one-offs. Many of the beers developed by me are now a major part of their packaged beer portfolio.

Great Divide Brewing Co, Denver,CO - April 2007-February 2014

- Packaging April 2007-January 2008

-loading glass onto bottling line, stacking and wrapping cases, driving forklift, general cleaning duties,

-Bottling line manager July 2007- January 2008

-Manage and train all bottling line employees(during this period). Operate bottling line. CIP and sanitizing equipment. Perform bottling line maintenance, repairs, and order parts. Conduct quality control tastings on pre packaged and post packaged beer. Ensure that daily packaging quotas are met.

-Cellar manager December 2007-February 2014

-Monitoring fermentation and overseeing/performing all cellar activity including: Dry hopping, oaking, ordering and stocking oak, conducting quality control cellar tastings, filtering beers using a D.E. filter and plate and frame filter, filter maintenance and repair, ordering and stocking filtration medium, cleaning fermenters and bright tanks, carbonate beers, help in the receiving moving and installation of new tanks and equipment, passivate new tanks and equipment, some glycol system repairs, filling casks, filling bbls, training cellar men and filter operators, write cellar/filter SOP's, work with production manager to schedule cellar activities with our brewers/cellarmen.

-Kegging July 2008- February 2014

-Cleaned, purged, and filled kegs. I was only a backup for the kegging schedule.

-Brewer August 2008- February 2014

-Brew beers according to our recipes and meeting our quality standards and procedures. Perform tasks like milling, yeast cell counting, pitching, taking sterile lab samples, use excel spreadsheets, CIP brew house, brew house maintenance and repairs, auger system maintenance and repairs and trained all new brewing staff. Brewed on a 24-hour schedule and during the night shift when it is my rotation.

-Research and development of new and seasonal beers July 2009- February 2014

-Research and write new beer recipes, brew pilot batches, suggest and test multiple yeast strains, set up pilot batch tastings, tweak recipes, perform beer style market tastings. Many of the beers developed by me are now a major part of their packaged beer portfolio.

-Pilot brew house manager January 2011- February 2014

-Research 7 bbl pilot brew house and fermenters, gather quotes, help with the design and layout of brew house, pick a manufacturer, receive and install pilot brew house, install glycol lines and solenoids, manage pilot brew house schedule, create new recipe, order pilot brewing ingredients, brew pilot and one-off batches, sour beer research and development, scale recipes up from 7 bbls to 50 bbls, filter, carbonate, keg pilots and one-offs, write all related SOPs, train all brewing and cellar staff on pilot system.

-Brewhouse and Cellar Maintenance Point Man January 2012- February 2014

-Identify and perform preventative maintenance on all brewhouse and cellar equipment and utilities with a focus on preventing equipment breakdowns. Control an inventory of spare parts, tools and maintenance products. Communicate with brewing and cellar teams to identify maintenance issues. Train brewing and cellar staff on troubleshooting and repairs. Write maintenance and troubleshooting checklists for use by all brewing and cellar staff. Identify and find all replacement parts. Understand mechanical drawings and perform repairs on equipment. Communicate with and schedule skilled professionals for repairs that are beyond the scope of myself or the brewery staff.

-Lead Brewer January 2013- February 2014

-I was named "Lead Brewer" in an attempt to give me a title that would encompass all work, management and oversight that I performed as stated above.

Bristol Brewing CO, Colorado Springs ,CO - March 2007- april 2007

- Bottling line staff

-My duties included loading glass on the line, packing and cleaning.

Gizmobies LLC, Denver, CO September 2006- March 2007

-Manage two kiosk mall locations, hire and train staff, control inventory of IPOD accessories.

Blue Vervain Restaurant LLC, Manitou, CO December 2003- August 2006

-I was a Sous Chef and food prep manager.

EDUCATION

Craft Brewers conference 2010,2011,2012,2013,2014

I attended seminars that are relevant to cellaring, filtration, brew house production, troubleshooting and safety.

Brewing science institute 2009

I attended a one day course on cell counting and lab operations.

High School Diploma 2003

Graduated with diploma from Hot Springs High School, South Dakota.