

Patrick R. Cerialle

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[GitHub: http://bit.ly/ceriallegit](http://bit.ly/ceriallegit) | [LinkedIn: http://bit.ly/cerialleli](http://bit.ly/cerialleli)

[Portfolio: https://bit.ly/31W4qPh](https://bit.ly/31W4qPh)

Ms. Hailey Dixon, SPHR
Fremont Brewing Company
3409 Woodland Park Ave N
Seattle, WA (EARTH) 98103

Dear Ms. Dixon:

I am writing to apply for the Head Brewer position available at Chainline Brewing Company. For the last three years I have worked as Barrel Program Director for Telegraph Brewing Company in Santa Barbara, CA where I have been given the opportunity to further my love for fermentation, yeast, barrel aging, and funky, sour beer. While I have felt incredibly humbled to have created recipes for and expanded Telegraph's barrel program, I am moving to Seattle to be near family. For my next position, I am looking for a brewery that shares my love for sourcing local, organic ingredients and has a positive impact on the brewing community, and environment. I feel that Fremont Brewing is a place where I can pursue this passion while allowing me to grow and expand my skills as a brewer.

My love of beer began while at California Polytechnic University San Luis Obispo when one of my roommates brought home a bottle of Firestone Walker's Wookey Jack. I had never had a beer that was dark, heavily hopped, and brewed with that much rye; it was mind-blowing.

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I am fascinated by science and am driven by logic, which inevitably led me to getting a degree in Biology from California Polytechnic University San Luis Obispo. There I was thrown into the world of microbiology, physiology, botany and ecology, all of which were very interesting to me. I used what I was learning to start making my own beer with friends and enthusiastically went down the rabbit hole of brewing craft beer. That experience was the catalyst for the career path I took out of college. After graduating in 2012, I was hired at Ballast Point for the glamorous role of the night shift keg washer.

After three months at Ballast Point, I worked my way up the ladder from kegwasher to Filter Technician (Cellarman). While in this position, I became a force to be reckoned with; achieving record setting yields, cleaning tanks with speed and efficiency, and dry hopping batches of Sculpin like it was going out of style. It wasn't long before I moved onto the brewhouse and began producing wort on the 50 BBL (1550 gallon) brewhouse. Learning how to brew professionally, along with the many additions to my homebrew setup, allowed me to create nuances and layers of flavor in my beers. This was a pivotal time for me as I wanted to push my brews further. I started experimenting with different brewing procedures, recipes, yeast and bacteria blends, and any other variable I could think of.

In the Spring of 2015, I was offered the position of Barrel Program Director, at Telegraph Brewing in Santa Barbara, CA. I found myself bestowed with a limited number of barrels and a brewing program that was eager for new beers. During my tenure at Telegraph, I exponentially increased the cellar capacity, and created recipes for new beers. In addition to large production sized brews, I've developed recipes for exciting new projects on a 15 gallon pilot system that were featured in the taproom and at local events. In 2016 I began a homebrew class series teaching novice through advanced homebrewers how to brew various styles of beer. Further, I had been invited to give presentations and sit on panels at several local events.

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In early 2018, I moved to Seattle for a career opportunity my wife could not miss. This began my search for a brewery to work at, where I was introduced to the fine folks at Urban Family Brewing Company. I was hired on as the Barrel Manager to perform similar duties I had performed before at Telegraph. One of the most exciting times I had was landing the gold medal for Wood and Barrel Aged Beers at the Washington Beer Awards in 2019 for our beer Vernal Bloom. The brewery decided to expand to a bigger building, and I was able to use my experience to aid in this transition, helping source and install equipment and getting the new facility online. Business was booming and the new tasting room was the hot spot to go. **After 2 months from the grand opening, the COVID-19 pandemic and quarantine directly affected traffic, reducing the amount of beer we could sell and ultimately led to my severance from the brewery.**

I was not thrilled to leave the industry I spent so long in, however being in Seattle and meeting so many people in the tech industry **opened my eyes** to so many more possibilities. I promptly enrolled in the University of Washington's Coding Boot Camp, where I learned the technologies and **EVENTS???** needed to become a Full Stack Developer. I particularly like the creative aspect of designing a web page and the problem-solving needed to get code to function properly. Through my class I have met so many amazing people and look forward to the **next chapter of my professional life.**

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With each beer I make, I strive to give others that same "Wookey Jack experience" that I had almost a decade ago. It is that passion that drives me to push boundaries and brew beers I would be proud to share with friends. I believe my large production brewing background from Ballast Point and experience creating innovative specialty beers at Telegraph make me an excellent fit for the Head Brewer position. I have the knowledge and confidence to create exceptional beers from grain to glass and I believe I would be a valuable asset to the Chainline Brewing Team.

Cheers,

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Summary:

Full Stack Web Developer with a background in Biology and a life-long dedication to learn anything and everything. Experienced in HTML, CSS, JavaScript, MERN Stack development, and responsive design. Played a crucial role in the rapid expansion of multiple craft breweries. Excels at attention to detail, time management, written/verbal communication as well as problem solving. Experienced at working successfully as an individual, team member, and leader.

Technical Skills:

HTML5, CSS3, Foundation, Bootstrap, Bulma, JavaScript ES6, jQuery, Express, Node.js, React.js, React Native, MongoDB, Mongoose, MySQL, Sequelize, Handlebars, GIT, GitHub, APIs, JSON, REST, AJAX, AXIOS, Microsoft Office, Google Workspace, Zoom, Slack

Projects:

Whale Hunter | [GitHub: https://bit.ly/3jKBJL3](https://bit.ly/3jKBJL3) | [Deployed Link: https://bit.ly/37WWzES](https://bit.ly/37WWzES)

- Craft Beer discovery app with tracking, search engine and social media aspects. Search beer by brewery or style and save to user profile, share posts with user's pictures to main page
- Front End team, UX/UI design, beer sommelier
- JavaScript, CSS, Bulma, Express, Handlebars, Session, Cloudinary, MySQL2, Sequelize

COVID-19 Resource Center | [GitHub: https://bit.ly/3jGLcmX](https://bit.ly/3jGLcmX) | [Deployed Link: https://bit.ly/34EWIQC](https://bit.ly/34EWIQC)

- COVID-19 pandemic resource page with up-to-date statistics, peer reviewed articles, testing centers
- Back End team, created AJAX requests to bring APIs to the front end, JavaScript
- HTML, CSS, Pure, JavaScript, AJAX, Bing COVID-19 Data API, Springer Nature API

Experience:

Production Manager/Head of the Barrel Program

Urban Family Brewing Company, Seattle WA

May 2018 - July 2020

- Managed the barrel aged and sour beer program. Created over thirty unique beer recipes, including *Vernal Bloom*, winning a gold medal at the 2019 Washington Brewers Festival
- Mastered the mechanics of all brewing equipment and utilized problem solving for maintenance/repairs as needed
- Played integral role in brewery expansion by helping design cellar blueprint for new location, ordering and installing equipment, ensuring it was operational
- Devised and implemented system to record inventories and perform cost analysis of beers

Barrel Program Director/Specialty Brewer

Telegraph Brewing Company, Santa Barbara, CA

May 2015 - March 2018

- Designed and brewed all recipes for the barrel aged and specialty beers during my tenure
- Presented at symposiums and workshops on brewing processes, techniques, and ideology
- Coordinated with local producers on obtaining wine barrels, hops, fruits, yeast, and spices
- Assisted with brewery acquisition and the transition of ownership to Epic Brewing Company

Education:

University of Washington, Seattle

Full Stack Coding Boot Camp

Date of completion: November 24, 2020

California Polytechnic State University, San Luis Obispo

Bachelor of Science in Biology

Date of graduation: June 9, 2012

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References:

Brian Thompson

Founder of Telegraph Brewing Company

Brian@telegraphbrewing.com, (805) 705-9676

Supervisor at Telegraph Brewing Company

Aaron Justus

Director of Research and Development at Ballast Point Brewing Company

Aaron@ballastpoint.com, (515) 570-5750

Former supervisor at Ballast Point Brewing & Spirits

Paul Rey

Head Brewer at Little Beast Brewing Company

Paul@littlebeastbrewing.com, (805) 861-8585

Sour beer aficionado, former Barrel Guru at Telegraph Brewing Company

Steve Anderson

Director of Barrel Aging at Ballast Point Brewing Company

Steve@ballastpoint.com, (619) 674-2109

Former coworker at Ballast Point Brewing & Spirits