

# JORDAN BETTMANN

Efficient and passionate brewer dedicated to growing with a company that is focused on honoring what it means to create craft beer for their community.

## CONTACT

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## OWNER & FOUNDER

### UNDERGROUND COOKIE COMPANY

Denver, Colorado (05.2020 - 11.2020)

Single handedly ran all aspects of business from start to finish  
Developed business plan, marketing strategy and brand identity  
Designed website, ordering process and pickup/delivery layout  
Executed product development and weekly flavor varieties  
Managed weekly Instagram post & photography that grew followers to 1500

## EDUCATION

SOUTH DAKOTA STATE  
UNIVERSITY

Bachelors of Science - Advertising  
Minor - Business & Marketing

## TAPROOM BREWER

### DENVER BEER CO. - Platte Street & Cerveceria Colorado Taprooms

Denver, Colorado (06.2018 - 03.2020)

Executed all aspects of brewing process independently  
Brewed on a 7 bbl, 2-vessel brewhouse  
Balanced beer demands between two taprooms  
Prioritized cleanliness and presentation of brewery  
Collaborated with team to develop and test new recipes  
Managed cleaning and maintenance of draft system for both taprooms  
Managed taproom barrel aging program  
Ordered and monitored inventory of raw materials and supplies with Ekos

## PRODUCTION BREWER

### DENVER BEER CO. - Canworks Production Facility

Denver, Colorado (08.2017 - 06.2018)

Brewed on a 30 bbl, 3-vessel automated DME brewhouse (4-5 x per week)  
Performed all cellar operations: CIP, sanitation, transfers and cleanliness  
Operated GEA separator, PALL lenticular filter and Two-Roller Mill  
Worked with three person brew team rotating from cellar to brewhouse  
Communicated with production manager to set & optimize brew schedule  
Monitored fermentation and executed dry hops  
Yeast harvesting, pitching and health management  
Optimized organization of raw materials using forklift  
Helped implement 5S system with production manager

## BREWER

### DANGEROUS MAN BREWING CO.

Minneapolis, Minnesota (05.2015 - 02.2017)

Brewed on a 10 bbl, 2-vessel Specific brewhouse  
Executed CIP cycles of brewhouse, fermenters, bright tanks and kegs  
Transferred, fined and conditioned product based on style specifications  
Evaluated cellar stock and production availability to set brew schedule  
Packaged beer in kegs, cans and bottles  
Led cask program  
Assisted with bartending, tours and beer festivals when needed