



Job Title:	Brewer		
Reports to:	Head Brewer		
Country:	United Kingdom	Location:	Yattendon, Berkshire

THE COMPANY

Renegade Brewery is set in the picturesque countryside of Berkshire and prides itself on producing top quality beer from our cask favourites to our new craft range of Runaway Beers.

Here at Renegade, we are all about inclusivity. Bringing together the passion, skill and experience of our team to deliver great tasting beer and a place where everyone can relax, unwind and empower others. From our first cask beers way back in 1995 to our newest innovative craft beers - passion and quality are at the heart of everything we produce. We have always had a drive to continuously improve our beers and ensure that they are the best around.

We blend tradition and modern technology in our brewery & packaging line based in Yattendon, Berkshire, along with our magnificent Taproom & Kitchen.

Since 2021, we have been part of the Yattendon Group where we have been able to focus on improving our quality and driving our unending pursuit of great tasting beers.

With modern facilities, great brewers, quality ingredients, and a culture based on innovation and collaboration, Renegade Brewery offers beers with serious drinkability for everyone.

More info: www.renegadebrewery.co.uk

The Role

Reporting to the Head Brewer and Lead Brewer, you will take ownership of wort production, fermentation monitoring, yeast management, cellaring and filtration activities while maintaining the highest standards of quality, hygiene and safety.

Key Responsibilities

- Operate all brewhouse processes including milling, mashing, lautering, boiling and wort cooling.



- Manage yeast harvesting, pitching, cell counts and fermentation monitoring.
- Carry out transfers, dry hopping, filtration and cellaring operations.
- Complete quality checks and production documentation accurately.
- Maintain high standards of hygiene through cleaning, sanitation and CIP (Clean-in-Place) activities, helping to ensure the brewery operates safely, efficiently and in line with quality standards.
- Support audits and new product development projects.
- Champion safe working practices and comply with all Health & Safety policies and procedures.
- Follow brewery SOPs and support continuous improvement initiatives.
- Represent Renegade Brewery at tours, tastings and events when required.

About You

We're looking for someone with brewing experience or transferable production and manufacturing experience, strong attention to detail, and a commitment to quality, food safety and continuous improvement. You'll enjoy working in a hands-on environment, collaborating with colleagues across the brewery, and contributing to the production of great beer.

Apply now with your CV and a short covering note explaining your interest in the role to: hugo.fullerton@renegadebrewery.co.uk