



**What does it
take to become a
Brewer?**



Brewers produce and test beers and similar products, such as cider. They select the type of barley, grain, yeast, hops and any other ingredients that are to be used and add them to the mix at the correct times. Once the ingredients have been mixed, brewers monitor the temperature, pH values and level of fermentation of the brew. Once a beer has fermented the brewer tests it to check the quality and taste of the batch, before it is packaged and distributed.

Skills and Knowledge

Brewers need to be able to take initiative; practical and efficient; accurate, with an eye for detail; patient and reliable; and able to work well in a team. A brewer also needs a good sense of taste and smell and possess good organisational and communication skills. Mechanical skills will also stand you in good stead as brewers also use specially designed equipment to filter and carbonate the beer, and to fill kegs, bottles and cans. Brewers also need to be familiar with computers in order to operate machinery and monitor the progress of each batch.

Training

Training programmes typically cover both theoretical and practical components. Useful school subjects to secure enrollment include English, German and Science. Many brewery companies often employ apprenticeship programmes. You can improve your prospects for such apprenticeship and further opportunities by completing science courses, including chemistry, food

science, microbiology, biochemistry or chemical engineering.

Working Conditions

Brewers may work in large manufacturing plants, producing a number of different varieties of beer in large volumes for sale throughout Namibia and, in some cases, overseas. Some brewers may work in smaller, micro or boutique breweries, producing a smaller variety and/or volume of beer, usually for sale in a smaller, local market. Regardless of the size of the brewery, conditions can range from hot and noisy through to cold and wet. Brewers may sometimes be required to work in enclosed spaces, such as tanks and brewing vessels. They need to have a high level of personal hygiene and may be required to regularly wash their hands and wear protective clothing to avoid contaminating the beer. Brewers working in larger breweries may sometimes be required to work shifts, which may include working nights and weekends.

Job Prospects

Chances of getting a job as a brewer are average. Though demand for people in the role is rising, it is still a relatively small occupation, and competition for positions is high. Pay for brewers vary depending on experience and location. While many brewers prefer the opportunity to work their way up into senior roles at established breweries, others are opting for the fast-evolving craft beer, or micro-brewery market, which has

excellent potential for brewers wishing to employ themselves by brewing and marketing their own beer.

- PRODUCE + TEST BEERS
- TEMPERATURE, FERMENTATION
- QUALITY ASSURANCE
- PACKAGING + DISTRIBUTION

- INITIATIVE
- DETAIL-ORIENTED
- ORGANISATIONAL + COMMUNICATION SKILLS
- COMPUTER LITERATE

- THEORY + PRACTICE
- LANGUAGES - GERMAN
- BREWERY APPRENTICESHIP
- LIFELONG LEARNING

Becoming a Brewer is not a walk in the park, at all. It requires heaps of hard work and dedication. You have to stay positive and focused on your goals.

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- LARGE VS MICRO PLANTS
- HOT + NOISY
- COLD + WET
- PERSONAL HYGIENE

- GROWING SECTOR
- HIGH COMPETITION
- CAREER GROWTH
- SELF-EMPLOYMENT