

Profile:

I am an award-winning brewer and Brewing Science MSc graduate with a strong technical background, who has been working in brewing for almost 13 years, 8 of which have been in production and people management roles.

Work history:

Ferment Magazine 10/05/2021 - Present- Columnist and Writer

I write a monthly column on beer, brewing and culture, as well as regularly contributing travel and educational articles, writing in a way that lay people can understand and learn more about beer. As a result of this I have also appeared on BBC Radio 4 and the BBC World Service talking about hops and beer as well as giving me unique networking opportunities.

Coalition Brewing Company 09/04/2021- Present - Head Brewer

I currently oversee all recipe development and production for Coalition, a brewery that specialises in working with chefs, restaurants and hotels to design bespoke beers that complement their cuisine and culture. I also brew pilot batches at our brewpub brewery in Wandsworth, experimenting with brewing techniques and flavour combinations. My beers can be seen in the likes of The Dorchester hotel and Ottolenghi restaurants. I have also set up a full lab with microbiological testing, and run our taste panel programme.

Cloudwater Brew Co- 23/10/2019 – 21/02/2021- Brewer

I took a step back from head brewer responsibilities to work at Cloudwater to learn new brewing techniques, stay up to date with fashions in brewing and advance my knowledge of serratation and filtration, as well as soda production.

Hammerton Brewery- 22/10/2018-17/10/2019 – Head Brewer

- Responsible for all purchasing, planning and running of the brewery
- Developing new recipes and improving current ones
- Crunch, our peanut butter stout, won Gold for dark specialty kegged beer at the national SIBA awards in March 2019.
- I set up a small lab for routine analysis.

Truman's Brewery - 20/03/2017- 20/10/2018 - Lead/Head Brewer

- Responsible for raw material procurement, recipe development, all lab testing and day to day running of the brewery.
- Achieved SALSA accreditation for the brewery
- I commissioned a bottling line and a canning line, as well as introduced sensory assessment and much more thorough microbiological testing of the beer.
- I managed a team of 12 brewers to coordinate brewing and packaging schedule, as well as liaising with logistics and sales to have beer ready for customers.

Põhjala Brewery - 09/11/2015 – 16/12/2016 - Production Manager

- Managing all production operations, from acquisition of raw materials to authorising beers for packaging.
- I developed new beers and refined recipes.
- My recipe “Mel Gibson” Scottish ale is still the number one rated Scottish ale on RateBeer.
- Hosted beer tastings across Europe.

Windswept Brewing Company - 08/01/2015 – 16/10/2015 - Lead Brewer

- Responsible for all production, packaging and quality control.
- Developed new beers for the brewery, The Russian Imperial stout I created was one of only a handful of beers awarded five stars by the inaugural IWSC beer awards, and was shortlisted for best Scottish stout at the Scottish Beer Awards.

BrewDog - 08/01/2012 – 07/01/2015 - Brewer

- Production brewing on manual and automated brewkits, as well as filtration and centrifuging and CIP.
- Trained on and took part in taste panels 3-4 times per week.
- Developed and released the beer “Black Eye Joe” in collaboration with Stone Brewing Co.

Qualifications:

The University of Nottingham 2017 - 2021 - Brewing Science MSc. Distinction.

My MSc. Dissertation was titled “Sustainability in Hop Product Usage in the Brewing Industry and Implications of the Dry Hopping Revolution”. I have presented my research on this at The Brewer’s Lectures and I have been asked to speak at the 2024 EBC Congress in Lille.

The University of Edinburgh 09/09/2007 - 30/08/2011, Law (Hons), LLB, 2:1

Bede Sixth Form Academy 01/09/2005 - 30/08/2007. A-Levels, AAB

Professional Development:

I was the recipient of an international scholarship from the Pink Boots Society, where I travelled to the USA to attend a course on hop product processing, which greatly helped my understanding of the chemistry of hops at the John I Haas facility in Yakima, WA.

I also achieved 98% in an intensive beer tasting course, considerably higher than average score. The course was run by Dr. Bill Simpson of Aroxa, and helped me develop my beer tasting abilities, well above those tested by Cicerone. I also achieved the highest score of the class in the Raw Materials for Brewing module of my MSc at 79%.

Other:

Full, clean UK driving license. Cicerone Certified Beer Server. IBD General Certificate in Brewing.

Interest and hobbies:

I like to keep myself busy, and at the weekends I enjoy yoga classes, swimming as well as weight training. I am a keen cook, and enjoy working with flavours inspired by chefs at

restaurants and on TV. I am a regular contributor to Ferment Magazine and the CAMRA learning and discovery section, I talk about social issues in the brewing industry, travel and technical education.