

# Kristopher Joel Gray

## Objective:

- To be placed in a Director of Operations or Head Brewer position within a growing, reputable craft brewery or other beverage manufacturer
- To manage, perform, and oversee all production processes
- To continue to develop recipes and create processes which improve efficiency and/or quality

## Experience:

### Lake Austin Ales

July 2018 – May 2020

Austin, Texas

- **Position:** Brewmaster
  - Strategized and implemented all facets of beer production, distribution, branding, and marketing before and after product launch
  - Developed and scaled recipes from a half barrel pilot system to a 50 barrel automated system at contract brewery to accurately meet contract breweries system requirements
  - Managed all communications between ingredient suppliers, package suppliers, contract brewery, distributor, and sales team
  - Reviewed and verified batch logs supplied by contract brewery met all quality and production standards
  - Personally managed beer sales at 40+ on and off premise accounts

### Whitestone Brewery

July 2015 – July 2018

Cedar Park, Texas

- **Position:** Head Brewer
  - Coordinated and managed all phases of construction between general contractor, subcontractors, brewery owners, and equipment manufacturers
  - Sourced and sized all brewing equipment within the limitations of the facility and under budget
  - Budget, design, size, and construct production equipment needs, including;
    - Sizing, design, and installation of glycol piping and chiller unit
    - Sizing, design, and installation of steam boiler within state regulations
    - Placement and installation of all brewing tanks
    - Constructed all copper plumbing to brewing system, pumps, and water tanks by hand
  - Developed and performed equipment maintenance regime and repairs, including; daily boiler water analysis, steam valve cleaning, stainless passivation, beer line cleaning, forklift upkeep, glycol system upkeep, keg washer upkeep, and draft system upkeep.
  - Developed and managed the system the company uses to project and record all taproom and distributed sales (on and off premise) volumes on a week to week basis. System is still used today and has been key to meeting demands.
  - Manage all facets of inventory movement, allocation, records, and reconciling discrepancies on a weekly basis using EKOS Inventory Management Software
  - Develop all processes and product specifications from milling to packaging.
  - Solely responsible all beers meet flavor standards from the brewing process through the 90 or 120 day lifespan of each beer. This required tasting and monitoring each fermentation, filtration, and tasting every packaged beer through its lifespan.
  - Developed and produced all 81 different beer offerings within 2 years, which included;
    - 6 year-round beers (German Kolsch, American Blonde Ale, Hefeweizen, IPA, American Brown Ale, and Bourbon barrel-aged Baltic Porter)
    - 46 American, English, or Belgian ales
    - 5 American or German lagers
    - 7 Spirit or Wine barrel-aged ales and lagers
    - 2 Kettle sours

- 15 infused beers using coffee, tea, nuts, spices, fruit, and wood using other beers we have available
- Manage production schedule and coordinate it with budget requirements, ingredient purchases, brewery staffing, TABC approval, media outlets (for beer releases), and mobile canning
- Attended and/or hosted multiple promotional events and tastings at bars and restaurants
- Developed a unique process to produce a “tonic soda” on a large scale for another company using their specifications and recipes which Whitestone profited from
- Supervised all canning done by mobile canning company
- Hire, train, and perform annual reviews for all production employees

Stone Brewing Company

March 2014 – July 2015

Escondido, California

- **Position:** Brewing Supervisor
  - Supervise and prioritize all cellar, centrifuge, filter, and brewhouse daily activities
  - Monitor all fermentations and diagnose issues using data and sensory analysis, then conduct corrective processes for problematic tanks (i.e. krausen, re-pitch, blend)
  - Lead daily production status meetings for all department managers and assure all issues are accounted for and being corrected
  - Manage yeast harvesting and pitching schedule
  - Assure bright beer is ready to be packaged based on sensory evaluation, carbonation, oxygen content, and clarity
  - Manage schedule of 45+ brewers on a 24/7 production schedule using Microsoft Excel
  - Manage six direct reports’ clock in/out times, perform monthly one-on-one meetings, and annual reviews
  - Program and improve recipe procedures on Braumat operating system for both brewhouses to ensure highest efficiency and quality of product
  - Correct inventory discrepancies using Microsoft AX inventory database
  - Analyze expansion projects with engineering team, including;
    - Implementing new glycol chiller system and how it will effect fermentation and chilling
    - Installation of a second centrifuge and DE filter, then relocating current systems to a new location
  - Create and implement procedures to improve safety and efficiency throughout brewery on a regular basis, such as;
    - Implemented shift handoff agenda to cover all aspects of production for brewers during each shift handoff
    - Implemented antifoam introduction during knockout for fermentation blow-off reduction
    - Redesign chemical CIP dosing system to eliminate hazardous handling of chemicals
  - Diagnose equipment issues throughout brewery and wastewater reclamation facility
  - Train/sign off brewers on all cellar, centrifuge, filter, and brewhouse tasks
  - Participate in recipe development and scaling process
  - Communicate status of activities with brewmaster and lead brewer
  - Train and certify entire production department on operating a forklift based on OSHA regulations
  - Participate as a “diplomat” at Stone sponsored events to educate clients and promote Stone beer

Stone Brewing Company

February 2012 – March 2014

Escondido, California

- **Position:** Brewer
  - Operate two 150 barrel Rolec brewhouses (five-vessel) simultaneously:
    - Milling, setting up knockout lines, pitching yeast, controlling lauters, monitoring all aspects of the brewhouse, and diagnosing problems.
  - Operate two 30m Padovan horizontal leaf DE filter and Westfallia centrifuge system:
    - Setting up centrifuge/filter lines, diagnosing problems, monitoring clarity, carbonation, dissolved oxygen, and performing bright tank CIP’s
  - Operate 10 barrel, two-vessel, manual pilot brewing system when needed
  - Assure all brewery tasks are completed successfully so production can continue on schedule

- Manage all daily tasks regarding wort production, fermentation, and bright beer during shift when supervisor is not present
- Highly trained and practiced in cellar tasks, including; sanitation processes, yeast harvesting, yeast analysis (cell counts and viabilities), dry hopping, measuring gravities, tank CIP's and sanitation, raw ingredient evaluation, manual kegging, and of course, equipment cleaning

Galbraith Brewing Company

March 2011-January 2012

Auckland, New Zealand

- **Position:** Assistant Brewer

- Assisted in production of cask conditioned ales and European-style lagers
- Assisted head brewer with wort production, yeast collection (top cropping) and growing, lagering, plate filtering, cellaring, kegging, filling casks, gravity reading, racking, yeast storage, quality control, cleaning lines, recipe development, and monitoring open fermentation
- Caustic washed and scrubbed kettle to remove hops and beer stone after every brew, shoveled grain from mash tun, caustic washed and sanitized casks, cleaned brewery meticulously every week
- Equipment consisted of a 12 hl mash/lauter tun and kettle/whirlpool brewing system and open fermenters

Halliburton Energy Services

July 2010-January 2011

Houston, TX

- **Position:** Metal Fabricator

- Maintained quality of manufacturing process to ensure standards for products (sand screens) were met
- Responsible for mechanical integrity of manufacturing machinery
- Repaired products which did not meet quality standards and diagnosed and corrected manufacturing process flaws
- Qualified to operate several production machines including wrap-on pipe, slip-on jacket, deburr, welding, and jacket expansion
- Responsible for meeting daily production quotas for complex, expensive components

## Consulting Experience:

Heart Water Bottled Water

September 2019 – Current

Buda, Texas

- **Position:** Equipment and Operations Consultant

- Verified equipment that was ordered met quality and production standards based off Heart Water's needs and capabilities
- Produced electrical, process piping, and instrumentation diagrams prior to equipment installation
- Designed spreadsheet for Production Manager to manage inventory movement, consumable inventory, asset values, production scheduling, and sales forecasting
- Assisted with equipment installation and commissioning
- Aided in developing QA/QC program and ensuring product and packaging met all FDA Standards of Identity and Quality
- Developed preventative maintenance and cleaning plan

Blacklands Craft Malt

July 2018 – September 2018

Leander, Texas

- **Position:** Brewing Equipment Consultant

- Verified equipment that was planning to be ordered met quality and production standards based off Blackland's requirements
- Ensured planned facility layout was optimally organized in regards to ergonomics, space efficiency, and construction cost

Springwood Tonics January 2018 – April 2018 Cedar Park, Texas

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- **Position:** Recipe and Process Consultant

- Scaled small batch recipe (provided by Springwood) up to a 1000 gallon batch which also included developing a procedure for in-line pasteurization
- Analyzed cost of production to ensure contract facility benefited financially from production
- Aided in developing QA/QC program

## Education:

Brewing Science and Engineering degree from American Brewer's Guild January 2013 - August 2013

Associates of Arts, Business Management degree from Blinn College, Bryan, TX  
August 2007 - May 2010

The Woodlands High School, The Woodlands, TX August 2002 - May 2006