



Brewing Science Graduate Profile

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*MSc Brewing Science & Practice 2014-15.
Assistant Brewer at Blue Monkey Brewery, Giltbrook, Nottingham.*

Tell us about your current role and what it means in terms of the day to day work you get involved with....

My current job role is Assistant Brewer at Blue Monkey Brewery, a small 25 barrel plant that focuses on producing craft beer. As is the case in a majority of microbreweries, set job roles tend to overlap and can be a lot more hands on compared to larger companies. Current day to day tasks include wort production, racking, yeast handling, stock taking, cleaning and running brewery tours. You name it I've put my hand to it at some point!



Is this the kind of role you thought you might get involved in when you first came to study brewing at Nottingham?

Yes, as I was interested in getting into the craft brewing industry. This role has given me a lot of freedom to apply some of my masters knowledge to real life situations and a great opportunity to get commercial training in all aspects of the brewing process.

How does working in the industry match your personal aspirations and expectations of it?

I went into the industry quite open minded with my own personal goal of becoming a great brewer. I think played to my advantage as I had no real set 'expectations' so to speak, but I have come the realise that every brewery is different and that the industry is ever changing and competitive.

In what ways was the MSc Brewing Science & Practice helpful in preparing you for a career in the brewing industry?

It gave me a lot more confidence in entering a new industry that can sometimes be a bit daunting at first. A lot of people you meet have years of experience and know how, but studying my masters meant that I had almost 'fast tracked' into the industry. This has helped me at certain events or social gatherings where I have been able to hold a knowledgeable conversation with other more experienced brewers.

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What skills and knowledge gained (through the MSc) have been most significant in your career so far?

Yeast handling, which I have used to help improve the quality and consistency of our brews, as this often gets neglected in a micro brewing environment. I also found the practical brewing, Brewhouse and fundamental skills very useful, as I spend a majority of my time physically brewing our beers.

Has being a Nottingham graduate been helpful in 'opening doors' to job opportunities, do you think?

Yes. The MSc helped me get my current job, with no previous brewing experience. I also believe it will help me in the future to secure a more senior role, paired with my current commercial experience.



Which of the beers you brew is your personal favourite and why....?

I would have to be torn between 2! We do a great example of a west coast IPA called Ape Ale which always goes down a treat. This uses lots of late and dry hops and showcases the fruity and herby characters of American and New Zealand hops, balanced with English malt. We also once did a whiskey barrel aged Russian Imperial Stout called Whiskey Silverback, which was dark, rich, malty and delicious, but at 13% ABV did not appear so delicious the next morning!

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