

Ian Galloway

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To further expand my knowledge and skills in the fields of brewing and sales.

Authorized to work in the US for any employer

Work Experience

Commercial Sales/Craft Brewery Water Treatment Specialist

US Water Systems

February 2018 to Present

Identified problem water scenarios for customers and composed thorough treatment routines and schedules for each. Utilized combinations of ion exchange, deionization, reverse osmosis, and disinfection depending on each customer's individual needs. Maintained high sales numbers (\$70,000+ per month) as well as an outstanding level of customer service. Was regularly tasked with training co-workers in other departments as well as providing education and guidance for especially tricky water treatment scenarios.

Head Brewer

RAM Restaurant and Brewery

October 2016 to August 2017

Formulated all recipes and brewed all beers according to specifications. Maintained records of inventory and ordering any and all products to be used during the brewing or fermentation or filtration processes. Handled all relevant state and federal excise tax paperwork. Performed and trained my assistant brewer in duties such as milling grain, in depth preparation and treatment of water, and wort production from grain to fermenter. Also performed CIP and maintenance of all brewing equipment including the boil kettle, lauter tun, sparge tank, fermentation vessels, and the hot liquor tank. Cellarman duties included but were not limited to kegging beer, maintaining and overseeing carbonation levels, transferring beer from fermenter to brite tanks, as well as from brite tank to kegs. Marketing duties included communication with Mug Club members about seasonal tappings and Mug Club events, setting up and tearing down at beer festivals, and sending out occasional newsletters.

Lead Brewer / Sensory Program Director

Thr3e Wise Men Brewing Co

February 2014 to September 2016

(International, National, and Regional Award Winning Brewery)

Performed and trained other brewers in duties such as milling grain, in depth preparation and treatment of water, and wort production from grain to fermenter. Also performed CIP and maintenance of all brewing equipment including the boil kettle, lauter tun, sparge tank, fermentation vessels, and both hot and cold liquor tanks. Other day to day activities included cleaning kegs, and recipe formulation. Cellarman duties included but were not limited to kegging beer, maintaining and overseeing carbonation levels, transferring beer from fermenter to brite tanks, as well as from brite tank to kegs. Also helped implement

and improve a cask conditioning program, and implemented a sensory analysis program to help overall monitor quality of the finished product.

Education

A+ Certification, Net+

New Horizons - Indianapolis, IN

June 2008 to October 2009

High school diploma

Carmel High School

May 2002 to 2006

Skills

- Water treatment
- Operating systems
- Windows
- HubSpot
- Inside sales
- Customer Support
- NetSuite

Certifications and Licenses

CompTIA A+

Present

CompTIA Network+

Present