

Martin Barth

Date / Place of birth

28 Feb 1979 / Bayreuth

Nationality

German

📍 Carrer de Valencia 571, 8/4, 08026 Barcelona, Spain

📞 +49 176 72535985

✉ martin_barth1979@web.de

👤 Profile

Wide-range experienced brewer, graduated as brewmaster in 2018. Over 20 years of professional experience in all departments of beer production, strong knowledge in the entire process from raw material treatment to filling/packaging and finally beer tapping and tasting, both in small pub breweries as well as in huge industrial beer production plants. Currently travelling the world, volunteering abroad and heading for new challenges.

🔗 Employment History

- Feb 2019 - Mar 2022** **Inspector for hygienic issues (Beverage industry) at Bactoforce**
- > Performed leakage detections on heat exchangers
 - > Performed penetration tests and visual inspections on tanks to locate hygienic risks
 - > Performed videoendoscopy on pipes and riboflavin tests
 - > Advised professionally customers in hygienic and microbiological risks europe wide
- Mar 2011 - Sep 2017** **Filling Machine Operator at Paulaner Brauerei**
- > Prepared, supervised and finished filling line operations
 - > Found immediately solutions to remove malfunctions quickly
 - > Maintained cleanliness, sanitation and safety tasks
 - > Introduced apprentices, trainees and production operators to their role
 - > Adapted filling and packaging machines to various bottle and can sizes
 - > Ensured proper documentation concerning production figures, HACCP and quality assurance
- Jan 2008 - Feb 2011** **Head Brewer at Isar Braeu, Munich**
- > Responsible for complete beer production process from raw material purchase to filling into kegs and bottles
 - > Maintained quality, cleaning, hygienic and safety tasks in all areas of the brewery
 - > Guided tours through the brewery, both in English and German
 - > Drew up beer tax declarations
 - > Trained and coached apprentices and trainees
- Sep 2005 - Dec 2007** **Brewer at Augustiner Braeu, Munich**
- > Managed wheat beer production and yeast propagation
 - > Managed pressure tanks and storing cellar
- Mar 2005 - Aug 2005** **Brewer at Forschungsbrauerei, Munich**
- > Operated from grain milling to bottle filling and beer tapping

Education

- Sep 2017 - Jul 2018 **Brewmaster Technical School, Munich**
Brewmaster
- Jul 2002 - Feb 2005 **Flieger Braeu, Munich**
Apprenticeship Brewer and Maltster
- Sep 1990 - Jul 2000 **Grammar School, Weiden (Bavaria)**
A level

Skills

Raw material science



Brew house operations



Fermentation and cellaring



Filtration



Filling and packaging



Problem solving skills



Multi-tasking ability



Team working



Languages

German



English



Spanish



French



Italian

