

# Community Internship Collaboration

Spring 2018

Internship Mentor Application

<b>Organization name</b>	Los Alamos Beer Cooperative dba Bathtub Row Brewery
<b>Mentor/Contact name</b>	Doug Osborn, General Manager Connie Goettee, Member, Board of Directors
<b>Address</b>	163 Central Park Square, Los Alamos NM 87544
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<b>Organization website</b>	bathtubrowbrewing.coop
<b>Describe your organization</b>	<p>The Los Alamos Beer Cooperative (LABC), doing business as Bathtub Row Brewing, has established a craft brewery and taproom as a place for the community to gather and enjoy great, locally brewed beer. The Cooperative is located in Los Alamos, New Mexico, in the center of the historic downtown.</p> <p>Bathtub Row Brewing is New Mexico's first cooperative brewery, and only the fourth in the United States. Since our opening in April 2015, we have produced and sold nearly twice initial projections, and are enjoying a stable business revenue.</p> <p>We are focused on producing the highest quality, fresh, delicious craft beer, and serving it in the taproom and at local events. Retail customers and members of the cooperative may come to view the operation of the brewery and purchase beer by the glass for consumption on premises, or to take home in growlers.</p> <p>The taproom is as envisioned - a place for the members of the Los Alamos community to gather, relax in a comfortable atmosphere, read, talk, be alone or in a small group — and enjoy a beer. The vision evokes one of a small, neighborhood pub in England, where fresh beer is brewed on premises, and is as much a vital part of the community's spirit as is the togetherness of the gathering.</p>
<b>Internship title</b>	Chemist / Biochemist (preferably over 21 years old)
<b>Specific days/hours (if applicable)</b>	Days and hours for work can be flexible. Intern will work during and between brewing operations.
<b>What will the student learn from the internship?</b>	Manufacturing processes of brewing, including use of active yeast cultures, water treatment and effluent regulatory requirements and monitoring
<b>What does your business need that a student intern can impact?</b>	Process improvement analysis of water use, both for brewing the product, and as a waste product of brewing. Recommendations for use of chemistry, biochemistry methods to treat waste water to reduce impact on the environment, and enhance

	<p>maintenance of regulatory compliance while potentially decreasing costs. Introduce methods to maintain the viability of yeast cultures used in the brewing process.</p>
<p><b>What project(s) will the intern work on?</b></p>	<p>The intern will analyze the current brewing processes for potential process improvements in use of water, use of yeast cultures and quality control.</p> <p>The manufacturing of beer is a high water use industry. The Brewers Association and many large and medium size breweries are studying new scientific and technological methods for minimizing use (waste) of water in the creation of the product. This includes the use of water recycling, environmentally sound biochemical treatment of wastewater, and closed loop manufacturing systems. The potential for savings provides a large cost benefit to large breweries to study these types of possible improvements. Start-up businesses and smaller breweries are not always financially able to support this kind of professional assistance.</p> <p>The intern will have the unique opportunity to work on innovations in these areas that can make significant improvements in how small craft breweries are operated.</p>
<p><b>What skills, ability or education level is required for this internship?</b></p>	<p>Chemistry or biochemistry background or field of study  Laboratory skills  Attention to detail  Cleanliness</p>
<p><b>What is the final product will the student produce?</b></p>	<p>A report with recommendations for:</p> <ul style="list-style-type: none"> <li>• Methods by which the brewery can decrease use of water in the manufacturing process</li> <li>• Methods by which the brewery can use treatment to reduce the pH of waste water</li> <li>• Methods by which the brewery can maintain product quality control</li> </ul> <p>The Student will also be requested to attend a meeting of the Board of Directors with the General Manager at the end of the assignment and make a short presentation to summarize the results.</p>
<p><b>How would you describe the primary purpose of this project? (Select one)</b></p>	<p>Science (Biology/Chemistry, Environmental)</p>
<p><b>If "Other", please specify</b></p>	<p><a href="#">Click here to enter text.</a></p>
<p><b>Any additional information you would like to share?</b></p>	<p>We have been involved in the Community Internship Collaboration by offering a business marketing internship in 2015 and fall 2017.</p> <p>We are an organization that is dedicated to the safety and enjoyment of our employees in their work. The cooperative supports education and sustainability as core principles of our business model.</p>