



Brewer

Sawdust City Brewing Company is an admired and respected craft brewery in Canada. Our beer is award-winning and sought after by customers across the province and across the country. Our company motto is: At Sawdust City, we don't take ourselves too seriously, but we take our beer very seriously!

Located in beautiful Muskoka, Ontario, our brewery has become a destination for locals, seasonal residents, and tourists alike and is currently rated Trip Advisor's 2nd best thing to do in South Muskoka, the 1st thing being the lake itself. We have the largest retail beer fridge of any craft brewery in Ontario, featuring up to 20 different brands at any one time. Our 72-seat taproom, the 'Saloon', boasts 18 draught taps and features live entertainment and special events on most evenings throughout the year.

Job Description

Sawdust City is looking for a skilled, enthusiastic, and hardworking craft beer lover to join our growing brew team as a Brewer. The primary focus of this position is the operation and upkeep of equipment and maintaining control throughout all aspects of Brewing and Cellar processes. The Brewer receives and processes raw materials and stages brewing ingredients to keep production running smoothly and all beers at optimal quality levels. While the focus of this position will be brewing, the role will also be integral in all areas of the brewhouse, cellar and inventory management, etc.

Key Responsibilities

- Complete the brewing process in a safe and efficient manner which includes, but is not limited to, milling, mashing, lautering, wort boiling, cooling, and transferring to fermenters
- Maintaining the use of standard operating procedures
- Monitor, pitch and evaluate yeast as needed
- Work with Lab Technician to ensure our products meet our standards of the highest quality
- Ensure supply of raw materials and other inventory items such as: bulk malt, specialty malts, hops, brewing salts and kettle additives, safety equipment and chemicals
- Work with other brewers to maintain barrel program
- Maintain cleanliness of all areas of the brew house
- Be an everyday ambassador of Sawdust City

Experience & Requirements

- Completion of an accredited brewing program
- 1+ years' experience as a brewer in a production facility
- A passion for beer making and developing new beers
- Strong trouble shooting skills with mechanical/electrical aptitude is a definite plus
- Good written and verbal communication skills
- Ability to accurately complete and maintain proper paperwork is mandatory
- Ability to follow direction and adhere to established SOPs
- Good organizational and problem-solving skills
- Ability to work both independently and within a team, with minimal supervision
- Enjoys working under pressure and in a fast-paced environment
- Experience handling chemicals with an emphasis on cleaning and sanitizing SOPs
- Experience operating a forklift, skyjack and other large machines is a definite asset
- Ability to stand for extended periods of time
- Must be able to frequently lift 50-100 lbs.
- A passion for the craft beer industry and lifestyle

At Sawdust City we like to have fun, but we also pride ourselves on our dedication to beer. We don't always take ourselves seriously, but the quality of our product is of the utmost importance. If you feel like you are the right match for the position, please send a cover letter and resume to jobs@sawdustcitybeer.com. Please note the position you are applying for in the subject line.

We're an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.