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said. New on the menu this season will be a mango sour and a coconut porter, among other creations.

The total brewing process takes approximately three weeks, apart from the brews aged in bourbon barrels, which require months.

"The brewers have thousands of options from different grains and that's where you build the recipes from," Orsi said.

To make a batch, the selected grains get milled until they are left with a flaky and sugary texture. Then, they get poured into a vessel called a mash tun with water, where they are left to steep.

After about an hour, water is run through the grain in a process called sparging. The resulting liquid, called wort, enters a boil kettle, with much of the sweetness and flavour characteristics of the beer that will be produced. It is then brought to a boil for about 60 to 90 minutes.

At the boiling point, bittering hops are added to balance the sweetness of the beer. Then, toward the end of the boiling process, flavour-enhancing hops are added, which provide the brew with hints of flavour chosen for that batch, such as pine, citrus or floral additions.

Once the boiling process is complete, the wort is brought down to room temperature and the yeast is added, Orsi said, adding that there are also a variety of yeasts that can be used to add flavour or to bring the beer to a certain alcohol content level.

The yeast lives for about seven to 10 days before the mixture is crash cooled (a process where the temperature is brought down to 0 C). In that process, the yeast dies and is removed through a valve at the bottom of the tank.

The beer is then moved to a pressure-controlled bright tank, where the batch is carbonated before it is canned.

Orsi says it's important to note that, throughout this process, brewing is not the only job that needs to be done.

"I tell everyone who wants to get into brewing, you need to love cleaning," he laughed. "Only about 30 per cent of the job is actually brewing."

Due to the effort that goes into the beer-making process, as well as the amount of product being produced, Orsi says when it comes to Ontario's buck-a-beer plan, it's not a viable option for Orange Snail.

"At our scale we just can't produce at the volumes needed in order to get down to that level - even the big breweries are having more difficulties in this day and age. It's a different dynamic now," he said.

"Not one person has complained in the three and a half years that we've been open about our price. People who usually drink craft beer want to spend

that extra money to support local and to have that quality."

For Georgetown's upcoming Head for the Hills festival, Orsi says Orange Snail will be offering up a new concoction for the VIP section: a Brut IPA.

"It's brand new," Orsi said. "It's an extremely dry IPA."

Orange Snail will also be serving up its flagship beers, 16 Jasper IPA (70 IBU India Pale Ale); Iron Pig (full-bodied pale ale); and Rattle 'n' Nemo (Irish red), along with some Georgetown fan favourites, which may include a cream ale, Orsi said.

Orange Snail has been participating in the festival since its inaugural year and Orsi says he is proud to be a part of an initiative that donates all its funds to local charity Food4Kids.

"You can't find anything like that across Ontario," Orsi said. "Other festivals will donate portions, they'll donate percentages, but not full amounts."

This year, the festival has doubled its event space and is showcasing 10 more breweries, for a total of 43, as well as added food trucks and buses for shuttle service, in hopes of raising more funds to donate to Food4Kids.

For further information, prices and tickets, visit <https://www.headforthehills.ca/>.

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