Red Brick Brewing

The oldest operating craft brewery in the state of Georgia, Red Brick Brewing embraces its traditions as a southern brewer and offers a unique range of award-winning beers.

Red Brick Brewing was founded on September 29, 1993 in Atlanta, Georgia, and was originally named the Atlanta Brewing Company. Today, Red Brick Brewing is the oldest, continuously operating beer company in the state of Georgia with a proud history of brewing many award winning beers.

The company’s first location was in a quaint “Red Brick” building on Williams Street, in the heart of midtown Atlanta. Visitors nicknamed the Atlanta Brewing Company “Red Brick” right from the beginning, and over the years, the name seemed to be more and more fitting. In 2010, Atlanta Brewing Company officially changed its name to Red Brick Brewing.

The Red Brick Brewing team is currently overseen by President Bob Budd and Head Brewer Garett Lockhart. Bob Budd joined the company in late 2005 and since helped increase the demand and distribution of Red Brick beers to eight states across the southwest. By 2007, Bob’s efforts had already started paying off, as the brewery outgrew its “Red Brick” location and moved to its larger, current home on Defoor Hills Road. Bob works closely with Garett Lockhart (who joined Red Brick in 2010) to maintain the brewery’s award-winning beer recipes, while also embracing many creative new recipes with their anniversary ales and barrel-aged seasonal beers.

Bob and Garett are both proud of Red Brick’s traditions as a southern brewer and enjoy being a part of the state’s growing craft beer movement. In fact, in 2010, Bob teamed up with SweetWater and Terrapin breweries to form the Georgia Craft Brewers Guild in 2010. Since forming the Guild, the three have mentored seven breweries in Georgia and look forward to working with many more.

**Hoplanta IPA**

American IPA

6.2% ABV       61 IBU’s

An easy drinking, deliciously balanced American style IPA, the Hoplanta is hoppy without being overly bitter. It pours a nice honey color topped with a fluffy white head. We love this beer, not only for its unique citrus quality, but also for its subtle notes of pine and malt sweetness that peek through the hoppy profile. By dry hopping the beer, Red Brick brewers have achieved a heightened aroma in the Hoplanta, without making it overly bitter to the taste. The result is one of Red Brick’s most popular craft brews!

**Laughing Skull Amber**

American Amber Ale

5.3% ABV       25 IBU’s

A southern style Amber Ale, the Laughing Skull develops a loyal following wherever it’s being served! The beer pours a brilliant amber color and to balance the bready and malty characters, the team uses a late addition of Willamette hops to add a mild earthy bitterness. The refreshingly crisp, clean and dry finish makes this a highly sessionable beer. Laughing Skull was initially released in the late 1990’s as a temporary effort with a nearby restaurant, but it developed such a loyal following that Red Brick decided to ‘resurrect’ the brand in 2009 with a newly inspired recipe.

**GOLD MEDAL**

- U.S. Open Beer Championship
**Food for your Brew**

**BBQ Sliders with Sesame Slaw**

For Brisket:
- 1 4-lb. beef brisket, trimmed
- 2 packages (1.6 oz. each) slow cooker BBQ pulled pork seasoning
- 1 bottle (18 oz.) barbecue sauce
- 1 cup unsweetened natural applesauce
- 1 cup apple cider
- 1 Tbs. prepared horseradish
- 1 Tbs. chopped garlic
- 1 Tbs. ginger spice blend

For Coleslaw:
- 1 bag (16 oz.) tri-color cole slaw mix
- 3/4 cup slaw dressing
- 2 Tbs. sesame seeds, toasted
- 36 dinner rolls, split almost all the way through

For brisket, rub the brisket with both packages of pulled pork seasoning; set aside. In a 6-quart slow cooker, stir together barbecue sauce, applesauce, apple cider, horseradish, garlic, and ginger until combined. Add brisket, turning several times to coat. Cover and cook on low heat for 8-10 hours.

Transfer brisket to a platter; let rest for 10 minutes. Pour cooking liquid into a medium saucepan; simmer over medium heat until sauce is reduced by at least half and is syrupy. Taste sauce for seasoning, adding salt, pepper or more horseradish. While sauce is reducing, use two forks to shred brisket. Toss brisket with the sauce.

For coleslaw, in a medium bowl, toss the coleslaw mix with slaw dressing and sesame seeds. Cover and refrigerate for up to 1 day. To serve, open a dinner roll and put some shredded brisket on it. Top the brisket with a heaping forkful of coleslaw. Serve immediately. *Recipe sourced from dashrecipes.com.*

**TRIVIA TIME**

1. **What do Degrees Lovibond measure in brewing?**

   The Degrees Lovibond scale is used to measure color or darkness in grains. The higher the number, the darker the malt. The original Lovibond system was created by J.W. Lovibond in 1883, and used colored slides that were compared to the beer color to determine approximate value. For decades, beer was compared to colored glass standards to determine the Lovibond color, and we still use the term “Degrees Lovibond” today to describe the color of grains. The scale starts at zero and goes to over 500.

2. **What is a cask conditioned beer?**

   Cask ale, or a cask conditioned beer, is unfiltered and unpasteurized beer which is conditioned and served from a cask without additional nitrogen or carbon dioxide pressure. The beer still contains live yeast, which continues conditioning the beer in the cask. This process creates a gentle, natural CO2 carbonation and allows malt and hop flavors to develop, resulting in a richer tasting beer with more character. It may also be referred to as Real Ale.

3. **What is a Lambic beer?**

   Lambic beer is a spontaneously fermenting style of beer brewed from malted barley and unmalted wheat and is unique to Belgium.