Red Brick Brewing Company

Georgia’s oldest operating craft brewery, Red Brick Brewing Company has a new team and a new attitude behind its southern-inspired, award-winning beers.

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

The company was initially started by Greg Kelly, a former Guinness executive, in a small red brick building on Williams Street, in the heart of midtown Atlanta. The name ‘Red Brick Ale’ was given to the brewery’s flagship ale, and visitors eventually started calling the brewery ‘Red Brick’ as well. In 2010, Atlanta Brewing Company officially changed its name to Red Brick Brewing Company.

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 was promoted to president when Greg Kelly resigned. Bob has 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 original “Red Brick” location and moved to its larger, current home on Defoor Hills Road.

Garett Lockhart joined the Red Brick team in 2010 and was promoted to Head Brewer in 2013. A southern California native, Garett was interested in brewing from an early age and attended Siebel Institute in Chicago - one of the few true brewing schools in the country. His brewing talents have been rewarded with many awards over the years and he is happy to call Red Brick home.

Together, Bob and Garett work to maintain the brewery’s award-winning beer recipes, while also embracing many creative new recipes through their anniversary ales and barrel-aged seasonals. They are proud of Red Brick’s traditions as a southern brewer and enjoy being a part of the state’s growing beer movement. In fact, in 2010, Bob teamed up with SweetWater and Terrapin breweries to form the Georgia Craft Brewers Guild. Since forming the Guild, the three have mentored seven breweries in Georgia and look forward to working with many more.

Red Brick Brewing Company has come a long way in its more than twenty-year-lifespan, and today the team members are stronger and more passionate about what they do than ever before. Cheers!

Hoplanta
American IPA
6.8% ABV  61 IBU’s
Red Brick Brewing’s flagship American style India Pale Ale tips its cap to the lazy porch days and honey colored skies of a great Southern city. Brewed with eight distinct hop varieties, the Hoplanta, as the name implies, is certainly hoppy in style, but without being overly bitter. We love this beer for its citrus aromas, hints of native pine, and crisp malt backbone. Enjoy!

Hibiscuwit
Belgian Wheat
5.0% ABV  13 IBU’s
Red Brick’s Hibiscuwit is a creamy, light Belgian Witbier that’s easy drinking and deliciously balanced. Brewed with organic hibiscus, sweet orange peel, cinnamon and spices, the Hibiscuwit is one of Red Brick’s newest offerings, but it is already one of the most popular. Enjoy the Hibiscuwit with fruit salad, tacos, Ceviche, and summer salads. Cheers!
Spicy Thai Peanut Chicken Curry

2 Tbs. peanut oil
3 Tbs. red curry paste
3 tsp. sambal oelek (chili paste)
1 1/2 lbs. chicken breasts, cut into small chunks
2 cups coconut milk
3 Tbs. fish sauce
3 Tbs. brown sugar
3 Tbs. creamy peanut butter
Steamed cooked jasmine rice
Crushed peanuts
Lime

In a medium saute pan, saute peanut oil, red curry, and sambal over medium heat for a few minutes.

Add the chicken to the mixture and cook through.

Add coconut milk, fish sauce, brown sugar, and peanut butter. Simmer for about 10 minutes.

Serve over steamed Jasmine rice and top with fresh lime juice and crushed peanuts.

Tip: If you are worried about the heat, just add half of the curry and sambal in the first step. Try it after everything has been added and if it’s not spicy enough, you can then add more curry. If you still want it spicier, you can add more sambal. Enjoy!


TRIVIA TIME

1. A beer higher in malts will have what standout flavors and aromas?
   A malty beer tends to have sweeter flavors of baked goods, graham crackers, chocolate, and even coffee. If these are flavors you enjoy, try a Scottish Ales, Robust Porters, Baltic Porters, and most Stouts.

3. A beer higher in hops will have what standout flavors and aromas?
   A hoppy beer is often described with notes of herbs, plants, grass, citrus, and licorice. If these are flavors you enjoy, try Pale Ales and India Pale Ales.