

Atlantic Brewery

Pure Organic Ales

Hand Brewed in Cornwall

The Atlantic Brewery began with a clear vision... to produce the purest quality ales without compromise. We now brew three beers of distinct character.

Atlantic Red Organic Celtic Ale
Atlantic Gold Organic Summer Ale
Atlantic Blue Organic Dark Ale

Each one is wholly organic, bottle conditioned, three months premium matured and suitable for vegetarians and vegans.

Our Home

Atlantic Brewery's home is an 18th century farmhouse situated just a few miles from the beautiful North Cornish coast near Newquay and the spectacular Atlantic ocean.

The Brewery

After many years of research and development we were officially established in January 2005 as a pilot brewery to refine the recipes and perfect our range of three organic ales. Early success led to starting full commercial production in November 2005 with a brewery specifically designed and installed for us by the amazing Dave Porter at PBC Ltd. Our beers are all hand made and produced completely on site, which includes hop growing and oasting, special malt roasting and all bottling and packaging. Each brew begins with pure Cornish water drawn fresh from our own spring and uses the finest organic barley and wheat malts produced by Warminster Maltings.

Cornish Hops

We now brew with our own organic hops after last years trial harvest proved a great success, even though some said it couldn't be done in Cornwall. The old field has been certified organic, so our next harvest of First Gold and Fuggles will help give our ales even more of a unique character.

Certified Organic

Achieving the Soil Association's full organic certification in February 2006 was an important milestone for us and we take great pride in maintaining those high standards with every beer we brew.

Naturally Brewed

We produce only premium quality real ale that is naturally brewed and certified 100% organic by the Soil Association. Our ales are all bottle conditioned, a process which has long been considered to produce superior beer. Basically that means all the good stuff is kept in the beer when it is bottled. This includes a small amount of live yeast which allows the beer to continue fermenting as it conditions, and produces a completely natural carbonation. We prefer to keep the heart and soul in our ales, so we do not filter or pasteurise them like most other breweries do today. The beer clears naturally, creating a thin layer of sediment which should be left in the bottle when pouring.

Premium Matured

After primary fermentation the beer is bottled by hand at the brewery and then stored for three months to mature, letting the flavours develop and blend over time, which gives our ales their full-bodied and distinctive character.

The Finest Ingredients

Our beer is brewed with organic malts made in Wiltshire by Warminster Maltings, who are Britain's oldest working floor maltings. Their hand crafted malts use the same tools and methods employed more than 100 years ago, and are made from Maris Otter barley that is widely acknowledged to produce the finest brewing malt in the world. So with spring water, our organic hops and a traditional English ale yeast being the only other ingredients in our beers, you can be sure you won't find a purer ale.

Atlantic Red Organic Celtic Ale ABV 5.0%

A classic full bodied Celtic Ale with well rounded hops and a coppery hue. Atlantic Red is brewed using Pale, Wheat and Crystal malt, with First Gold and Fuggles hops. Crystal malt gives a caramel and nutty sweetness which is balanced by the citrus flavours of the late hopped First Gold. Serve at room temperature. Atlantic Red compliments any pasta, game or red meat dish and is great with Sally's Bistro vegetable or lamb tajine.

"a red tawny colour leads to a full hop aroma and nutty depth of flavour. Reminiscent of the Scottish style"

Brian Gates - Tuckers Maltings

Atlantic Gold Organic Summer Ale ABV 4.6%

A refreshing summer ale with a clean, crisp finish and subtly spiced with ginger. Atlantic Gold is brewed using only Pale and Wheat malts, with Fuggles and First Gold hops. The ginger adds a freshness without dominating the long finish and full rounded flavours of the Fuggles hops. Serve lightly chilled. Atlantic Gold is ideal with spicy or barbecued food and goes down well with Carley's own organic Bombay mix.

"the ginger in its blend works particularly well, not so intense as to overpower, but distinctive and refreshing"

Brian Gates - Tuckers Maltings

Atlantic Blue Organic Dark Ale ABV 4.8%

A rich dark ale that blends light smokiness with a smooth chocolate and coffee palate. Atlantic Blue is brewed using five different malts, with First Gold and Fuggles hops. Our own roasted black malt creates the unique coffee palate and chocolate malt brings depth of colour, taste and aroma. Serve at room temperature. Atlantic Blue is perfect with shellfish, pies, puddings and especially Cornish pasties from the Crantock Bakery.

"well defined aromas, the flavour is long and lingering, not heavy in style. Once again very nicely made"

Brian Gates - Tuckers Maltings

Our range of three pure organic ales are available in 330ml clear bottles and occasionally on cask at selected outlets.

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