

# Atlantic Brewing Co.

## Type: Domestic Craft Brewery

15 Knox Road, Bar Harbor, ME 04609. Tel. 1 207 288 2337.

Available in cask? – No.

Available in keg? – Yes.

Available in bottle or can? – Yes.

Distributor: S.K.I. Beer Corporation, tel. 1 718 821 7200.

Notes: A small brewery that has been in operation since 1991.

Bottles are contract brewed.

Distance to the brewery from New York City: 488 miles.

**Bar Harbor Blueberry Ale** (5.2%) \*\*\* Q41 – Light fruit beer made with wild Maine blueberries.

**Bar Harbor Real Ale** (5.2%) \*\*\* A12 – Malty nut brown ale hopped mainly with the Target variety.

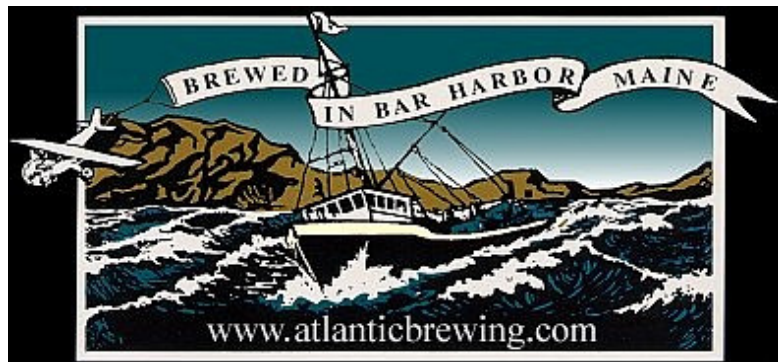
**Mount Desert Island Ginger** (5.2%) \*\*\* Q43 – Refreshing wheat beer with 20lbs of ginger in the boil.

**Special Old Bitter (S.O.B.) Ale** (5.5%) \*\*\* E15 – Refreshing Best Bitter liberally dry hopped with Northdown.

**Coal Porter** (5.8%) \*\*\*\* A21 – Dark and hearty, hopped with Target and Willamette and aged at the brewery for several months.

**MacFochie's 7+ Scottish Ale** (7.8%) \*\*\*\* S15 – Dark brown traditional Scottish-style ale with a heather spiciness.

**Brother Adam's Bragget Ale** (11.8%) \*\*\*\* Q45 – Aged for up to a year before bottling, this braggot has plenty of honey (2000lbs of Maine wildflower honey goes into the boil) sweetness and distinct alcohol notes together with some spiciness. Benefits from cellaring.



## SEE BELOW FOR BEER STYLE CODE DESCRIPTIONS

### Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- \* Bland, one-dimensional, or tasting of cheap adjuncts - unenjoyable. Not recommended.
- \*\* Nothing special but may be worth trying if nothing better is available.
- \*\*\* Good, recommended.
- \*\*\*\* Great, highly recommended.
- \*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).*

- {S} after the beer name denotes seasonal availability.



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# BEER STYLE CODES – EASY REFERENCE TABLE

Codes read as letter – number, the letter insinuating the country where the style is most appropriate to (A – America / Any, B – Belgium, C – Czech Republic, D – Germany, E – England, F – France, I – Ireland, J – Japan, S – Scotland. Also, Q – no specific country). Styles with identical numbers but different country codes should not be presumed to be similar to each other (they are often wildly different), but just roughly equivalent on a historical or comparable level.

## Not sure what some of these are like? Here's an instant rough style guide...

**Bitterness scale:** † = Very low bitterness. †† = Fairly low bitterness. ††† = Medium bitterness. †††† = Fairly high bitterness. ††††† = Very high bitterness.

**Color scale:** Ø = Pale yellow. ØØ = Gold or pale amber. ØØØ = Deep amber or light to mid brown. ØØØØ = Deep brown or dark red. ØØØØØ = Black

### 1-10 - LAGER STYLES

Q0 Low Alcohol Beer (<2.0% ABV)

A1 Light Lager †Ø  
D1 Munich Helles ††Ø

A2 Standard Lager †Ø  
D2 Dortmunder Export ††Ø

A3 Premium Lager ††Ø  
D3 Maibock / Helles Bock ††Ø

A4 Classic American Pilsner †††Ø  
C4 Bohemian Pilsener †††Ø  
D4 German Pilsener †††Ø  
J4 Japanese Rice Lager ††Ø

A5 California Common Beer †††ØØ  
C5 Vienna Lager ††ØØ  
D5 Oktoberfest / Märzen ††ØØ

A6 Dark American or Euro Lager †ØØØ  
D6 Munich Dunkel ††ØØØ

D7 Schwarzbier ††ØØØØ  
R7 Baltic Porter (known to have been brewed with lager yeast) †††ØØØØ

A8 Amber Lager / Red Lager ††ØØ  
D8 Traditional Bock ††ØØØ

A9 American Imperial Pilsner ††††ØØ  
D9 Doppelbock / Eisbock †††ØØØ

D10 Keller Bier ††ØØØ

### 11-40 - ALE STYLES

A11 Cream Ale ††Ø  
E11 Light Mild ††ØØ  
S11 Scottish Light 60/- ††ØØ

A12 American Brown Ale ††ØØØ  
B12 Belgian Dark Ale ††ØØØ  
E12 English Brown Ale ††ØØØ

A13 Blonde Ale (not Belgian) ††Ø  
B13 Belgian Pale Ale ††ØØ  
D13 Kölsch ††Ø  
E13 Standard Bitter †††ØØ  
I13 Irish Red Ale ††ØØ  
S13 Scottish Heavy 70/- ††ØØ

A14 American Pale Ale †††ØØØ  
B14 Saison †††ØØØ  
E14 Best Bitter †††ØØØ  
F14 Bière de Garde ††ØØØ  
S14 Scottish Export 80/- ††ØØØ

A15 American Amber Ale †††ØØØ  
B15 Belgian Blond Ale ††ØØ  
E15 Extra Special Bitter (ESB) / English Pale Ale †††ØØØ  
S15 Wee Heavy Strong Scotch †††ØØØØ

B16 Belgian Dubbel ††ØØØ

B17 Belgian Tripel †††ØØ

B18 Belgian Dark Strong Ale ††ØØØØ

A19 American Strong Ale †††ØØØØ  
B19 Belgian Golden Strong Ale †††ØØØØ  
E19 English Strong Ale †††ØØØØ

E20 Dark Mild ††ØØØØ

A21 Robust Porter †††ØØØØØ  
E21 Brown Porter †††ØØØØØ  
R21 Baltic Porter †††ØØØØØ

A22 American Stout ††††ØØØØØØ  
B22 Belgian Stout †††ØØØØØØØ  
E22 Sweet Stout / Milk Stout †††ØØØØØØØ  
I22 Dry Stout †††ØØØØØØØ

E23 Oatmeal Stout †††ØØØØØØØ

E24 Foreign Extra Stout ††††ØØØØØØØ

D25 Altbier or Sticke †††ØØØØ  
E25 Old Ale / Winter Warmer ††††ØØØØØ

A26 American IPA ††††ØØØØ  
B26 Belgian IPA ††††ØØØØ  
E26 English IPA ††††ØØØØ  
J26 Japanese IPA (cedar aged) ††††ØØØØ

A27 Imperial / Double IPA †††††ØØØØ

A28 American Double Stout ††††ØØØØØØØØ  
E28 Russian Imperial Stout ††††ØØØØØØØØ

A29 American Barleywine †††††ØØØØØ  
B29 Belgian Barleywine/Quad ††††ØØØØØ  
E29 English Barleywine ††††ØØØØØ

A30 American Rye Beer ††ØØØ  
D30 German Roggenbier ††ØØØØ

A31 American Pale Wheat Ale †ØØØØ  
B31 Witbier ††ØØØ  
D31 Weissbier / Hefeweizen †ØØØØ  
E31 English Pale Wheat Ale ††ØØØ

A32 American Dark Wheat Ale †ØØØØØØ  
D32 Dunkelweizen †ØØØØØØ

A33 American Wheat Wine ††††ØØØØØØ  
D33 Weizenbock ††ØØØØØØØ

D34 Berliner Weisse (sour)

B35 Flanders Red Ale (sour)

B36 Flanders Oud Bruin (sour)

B37 Unblended Lambic (sour)  
Q37 Other spontaneously fermented ale (Wild Ale) (sour)

B38 Gueuze (sour)

B39 Fruit Lambic (sour)

B40 Bière de Champagne / Bière Brut

### 41-45 - MISCELLANEOUS

Q41 Fruit Beer (other than Lambic)

D42 Rauchbier (Smoked Märzen) ††ØØØØØØ  
Q42 Other Smoked Beer

A43 Pumpkin Beer ††ØØØØØØ  
Q43 Other Herb, Spice, or Vegetable Beer

Q44 Wood-Aged Beer

Q45 Other Specialty Beer