

NØRREBRO BRYGHUS

Nørrebro Brewhouse is Copenhagen's leading microbrewery

In September 2003 Copenhagen saw the launch of a new microbrewery in Nørrebro, the heart of the city's old worker's quarter, where fashionable restaurants, bars and designer shops have been springing up over the past few years. The brewery's mission is to brew the best beer in Denmark, whilst promising culinary delights at reasonable prices.

Nørrebro Bryghus (Brewhouse), is located close to the lakes in central Copenhagen and contains a microbrewery, a two-storey restaurant accommodating 160 seated guests for lunch or dinner, a bar and a courtyard beer garden with outdoor waitress-service during the summer months.

"We want Nørrebro Bryghus to be Copenhagen's - and perhaps Denmark's - most exciting beer venue. We expect to attract a very broad public, who will be able to experience beer at its very best. We will brew small quantities only, and serve simple yet tasty dishes designed to bring out the very best in the beer. And while our guests enjoy their food they can feast their eyes on the beautiful brewery," says Anders Kissmeyer, Master Brewer and partner in Nørrebro Bryghus.

The ambition is to give the guests more than extraordinary food and beverage experiences; the brewery also wants to help to increase people's interest in special beer – an interest that is growing year by year.

"We want to make Nørrebro Bryghus the epicentre of a powerful Danish beer culture. We will offer guided tours of the brewery, make presentations on the production process and perhaps even hold classes in beer brewing," says the Master Brewer.

Nørrebro Bryghus brews only 10-20,000 litres per month, with representative brews from all of the major beer cultures. There will be up to 10 different, freshly brewed beers to choose from on a daily basis including guest products, and this, combined with a selection of imported bottled beers and wine, should more than satisfy the tastes of most visitors.

The brewery's own beer carries the Master Brewer's personal touch and is characterized by a broader selection of hops and aromatic ingredients than are seen in most beers today. The inspiration is clearly American with a large variety of beers – 6 to 12 – permanently on offer. Beers that are both classical and brewed according to traditional methods as well as experimental beers with no regard to dogma on what is allowed and

what is not! From the opening in 2003 more than 20 different beers have been brewed – ranging from Belgian style Wit (Stuykman Wit) through amber (Ravnsborg Rød) an India Pale ale (Bombay Pale Ale) to a 12 % ABV Barley Wine (Little Korkny Ale), an espresso Stout (La Granja Stout) and our Imperial IPA (North Bridge Extreme), that topped ratebeer.com's list for a long time.

The brewery is housed in a former metal factory dating back to 1857 on Ryesgade in Nørrebro – a ten-minute drive from the Copenhagen City Hall. The classicistic, red-brick building, which has undergone considerable restoration, provides a rustic framework for a modern, minimalistic interior that features elegant furniture and plenty of natural light.

The Brewhouse was rebuilt by the owner of the building, C.W. Obel Ejendomme A/S, Lone Wiggers from C. F. Møller Architects has been responsible for the overall lay-out and interior decoration supplemented by Hanne Aandahl from Ladegaard Architects, who have made the detailed architectural work. The highly innovative graphical design is by Søren Varming of Punktum Design.

In early 2005 Nørrebro Bryghus decided to enter the booming Danish market for specialty beers in the retail sector by establishing a production brewery for brewing and packaging Nørrebro Bryghus beers in bottles and kegs. As the brewhouse in Nørrebro was fully utilised in terms of both capacity and space, a new location had to be found. In July a 1000 m² buliding in Hedehusene - about 30 km west of central Copenhagen - was acquired, a turn key 30 HL brewery was ordered form Italian VELO Spa., and in December the first brews were successfully made on the 4000 HL/year brewery. Late January 2006 the first bottlings of New York Lager, Ravnsborg Rød and Bombay Pale Ale took place in specially designed 60 cl. Nørrebro Bryghus bottles. Initial capacity of the brewery can be smoothly expanded to about 20.000 HL/year should the need arise.

Check out details om our website: www.noerrebrobryghus.dk.

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Anders Kissmeyer