

Young Danish craft brewery opens new brew-bar, shop and restaurant in Copenhagen

BRUS



In an old iron foundry and locomotive factory in Copenhagen, the engines are starting to run again. Brand new brewing facilities, specialty products, bar buzz and an ambitious young chef's team is breathing new life into the old warehouse. The guys behind the brewery To Øl and Mikropolis Bar are opening a 750 m2 brewpub, restaurant and bar in Copenhagen's most lively and versatile neighborhood May 2016.

BRUS is the name of Copenhagen's next big thing; a 750 m2 raw building with ambitions ranging wide from producing, brewing, cooking, eating, shopping and bar'ing. It all comes together in a sum of quality, science, experiments, ecology and industry to create a playful venue for beerlovers, microbrewers and hungry souls; a place with a constantly evolving range of experimental food and beverages. The Danish name Brus refers to the sparkling quality liquid obtains when carbonated; the fizzy feeling of great brew. With production on-location, BRUS will be one of Copenhagen's most ambitious microbrew and soft drink projects to date. The Brewpub launches an independent product-line of sodas and softdrinks in the pub's own name. 13 fermentation tanks with capacity of 19.000 liters will be brewing in the back, just like To Øl is setting up around 70 oak barrels in the very center of the brewpub. All production of barrel-aged beer is moved from

cellars in Belgium to the premises on Nørrebro.

"Our mission is to bring our experimental approach to beer into a wider and wilder selection of micro-brewed beverages. It's going to be an assortment in constant development flow counting organic sodas, craft tonics, cocktails, kombucha and mead produced in small batches and bottled. Our humble goal is to produce the best micro-brewed bottled beverages yet", says co-owner and brew master Tobias Emil Jensen.

The restaurant will be an ambitious and spontaneous cuisine preparing menus from daily inspiration and produce, paired with the well-sourced line of beverage possibilities. Like the rest of the house's brewing experiments, the kitchen will bear characteristics of a scientific and playful approach inspired by fermentation experiments from the craft beer world.

The bar of the house will serve a number of curated specialty beers and cocktails – mainly from To Øl's and BRUS' own production but worldwide idols and friends will also be featured on the taps and kegs. If you're up for a quick stop or a drink to-go, the shop of the house will offer most drinks in to-go variations, fresh brewed coffee and a well-sourced variety of daily and specialty products.

BRUS is planning to launch a soft opening while Copenhagen Beer Celebration is happening in Copenhagen 12-14th of May. Follow the show on facebook: <https://www.facebook.com/taperietbrus>

About BRUS

- Behind **BRUS** are the two founders of **To Øl** Tore Gynther and Tobias Emil Jensen plus the guy behind **Mikropolis**, Morten Bruun.

- **To Øl** started out as a home brewing project in 2005 and has throughout the years expanded to a world-known brewery. **To Øl** has been listed at Ratebeers list of Top 100 best breweries in the world since 2012. In 2014 **To Øl** was awarded as the world's 9th best brewery.

- **Mikropolis** is a small bar in Copenhagen bringing beer freaks and booze heads together with a wide selection of craft beer, cocktails and spirits.

- **BRUS** is a 750 m2 brew- and barrelpub with on-location brew production, bar, restaurant and shop.

- **BRUS** is located on Guldbergsgade 29F, 2200 Copenhagen N, Denmark.



*Morten Bruun, Co-owner at Mikropolis.
Cocktail and tonic master*



Tore Gynther, Co-owner and director at To Øl



Tobias Emil Jensen, Co-owner and brew master at To Øl