

To ØI converts old iron factory into brewpub

BRUS



BRUS is the name of the place; a 750 m² raw building with activities ranging from brewing, kegging, cooking, shopping, dining and drinking located in Copenhagen's most lively and versatile neighborhood, Nørrebro.

The Danish name 'BRUS' refers to the sparkling quality liquid obtains when carbonated; the fizzy feeling of great brew. BRUS is owned and created by Danish craft brewery To ØI.

Design & Interior

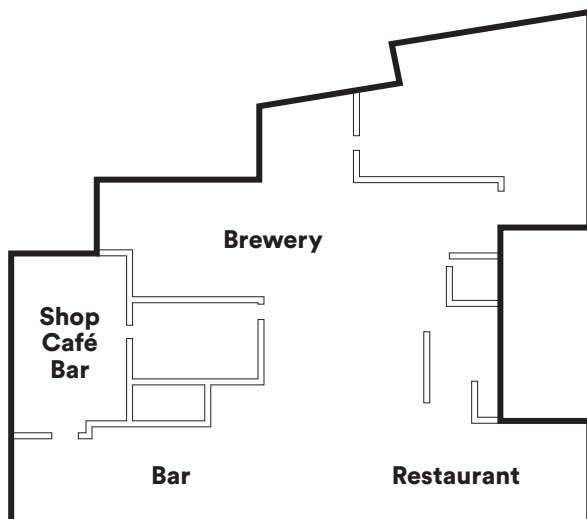
BRUS is visually connected to the fact that it is a brewery. The brewery isn't specially designed for being on display for the guests and visitors and is located at the back of the house in all its steel and glory. Everything is there for a function – the oak barrels are not there for aesthetic reasons but for ageing beers. Wood is a natural material to work with in a country like Denmark and oak is a recurring theme throughout the place. The oak carries an inherent reference to the barrels but also stands alone as a beautiful type of wood. It is merely treated with oil and is present in its most pure form. The carpenters

and furniture designers acquired three whole oak trees, and from this cut out the 9 meter long bar, as well as the lounge booths, bar stools and restaurant tables. The lounge area at the end of the bar carries a subtle reference to beer production with backrests cut out in the shape of a barrel and seats in the material of cork. The chairs 'J39' and 'Søborg-chair' are designed by the great Danish architect Børge Mogensen, and both are made from oak corresponding with the rest of the place with their robustness and Nordic touch.

The concept of the bar is a cut-back approach revealing the core functions of the place. The ambition is to avoid drawing too many industrial references in and elude using colors as effects alone. Light plays a significant role. Wood pendants light up the bar and window areas while spots highlight necessary items such as the tap-list as well as vibrant design elements like the plants and greenery. When the brewery is not occupied by the brewers and the bright working light, the production facility is staged in shimmering light.



The notion of openness is an inherent part of BRUS. The different functions of the space are not remarkably divided allowing the guests to drift visually as well as physically between the spaces; from bar to shop over brewery to the restaurant. The six serving tanks in the bar expose the production aspect of the brewery towards the guests and offer a visual reminder of the process of making beer. In BRUS there are no walls except for those enclosing the restrooms and small stock rooms.



BRUS is not a complete concept; it carries an understanding of the experimental approach and philosophy core to its existence. The mobile interior means the barrels can be moved when other partitions are needed, the light has changing tones to sync with the seasons and in the production facilities when the brewery is utilized as a visual tableau for private dining experiences, concerts, meetings etc. BRUS is kept in a functionalistic yet humanistic modern design. White walls, steel tanks, pure oak. The walls are exposed brickwork subtly revealing the building construction. The ventilation system is part of the interior just like the trolldtekt and structure of the ceiling is kept visually apparent.

Bar & Restaurant

The BRUS Bar is located in the very center of the brewpub. It's a bar with craft beers, a bold bottle list, savory bar food, specially selected spirits and drinks. BRUS has 33 taps serving craft beers and sodas brewed on location and special brews from other breweries around the globe. BRUS brews its own tonic water and mix cocktails to be served straight from tap.

Restaurant Spontan is sited at the end of BRUS offering the guests a different dining experience eating in a brewpub. Denmark's youngest Michelin-starred chef Christian Gadiant is behind the kitchen burners. The restaurant reflects seasonal changes but allows spontaneous features and daily detours. The restaurant is kept in the same bright style with oak tree, green plants and clean surfaces. The food is modern – a combination of classic French, new Nordic and Asian twists.