

A Gastro Collaboration for High-End Innovative Beer-Brewing



When testing and developing a new generation of speciality beers, Carlsberg's Jacobsen brewery does nothing by halves. The Cellarium beer series is proof of that.

Developed during a five-year collaboration with Nordic Food Lab, the Cellarium beers are the outcome of innovative experimentation with new raw materials, methods and sensory profiles. The aim was to produce speciality beers that the very best restaurants would want to serve.

Gastro collaboration

The Nordic Food Lab provided gastronomic knowledge and access to high-quality Nordic ingredients. In the Carlsberg laboratory, the research team developed the recipes and were responsible for preparing the raw materials for test brewing, filling the wooden casks in Jacobsen's cellars, and tapping the final brew into small champagne bottles.

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Beer with cellaring potential

The first two beers in the series are Jacobsen Chanterelle Lager and Jacobsen Sour Rye. The former is flavoured with Swedish chanterelles and matured in mulberry wood casks. The latter is fermented by lactic acid and matured in oak casks. Both brews contain more than 10 percent alcohol making them suitable for aging.

The brand new and limited quantity, meant only for menu cards at top-level restaurants, is first being tested in few gourmet restaurants. Pairing food with the sophisticated brews is a true gourmet challenge and monitoring the crucial guest feedback is part of the launch. Thus, the Michelin star restaurant Ti Trin Ned (Ten Steps Down) in central Jutland has adapted a starter to the Jacobsen Chanterelle Lager which has been received with great success.