



MIKKEL BORG BJERGSØ

In 2003, Mikkel Borg Bjergsø was teaching math and physics while cooking up hops, malt, and yeast in his Copenhagen kitchen and hosting a beer club with some buddies. Today, under the label Mikkeller, he serves his beverages in 20 Mikkeller bars and restaurants around the world and exports them to more than 40 countries. In the intervening years, he has issued some of the most creative drinkables out there, infusing stouts with Vietnamese Kopi luwak coffee, chipotle or lychee; bottling gluten-free beers; and creating a perfume-y pineapple pilsner, a non-alcoholic beer, a beer aged in wine barrels for wine drinkers, and a “wineale.” He has created a sweet-and-sour beer and a beer described as “kung fu,” which celebrated the introduction of Swedish airline SAS’s first Hong Kong route. He makes beers that smell of marzipan, chestnuts, jasmine, and the sea, and gives his beers a “culinary twist” by adding ingredients like sea buckthorn, seaweed,



sea salt or wort. During one collaboration with the head of Culinary Research and Development at the Nordic Food Lab, the two men used oak moss gathered in a forest outside Göteborg, and brewed it using only the wild yeast already contained in the moss. Bjergsø still sponsors a beer club, but also a running club. He has been identified with the gypsy brewing movement and is widely considered a “cult” brewer.

The first stirrings of Mikkeller were roused, as Bjergsø puts it, by “the extreme hoppyness” (note the word’s cheerful similarity to “happiness”) of microbrewed American beer. In 2003, he and a childhood friend, Kristian Keller, bought a few books about brewing in the United States and started grinding malt in the basement of their apartment building. Their experiments continued for two and a half years before the pair began to brew on a different scale in the Danish microbrewery Ørbæk and, in 2005, to

← The Reykjavik Mikkeller location is a mash-up of set designer Hálfán Pedersen’s work, drawings and paintings by art director Keith Shore and To Øl’s Kasper Ledet with theatrical details.

↘ In Nørrebro, Copenhagen, Rum4 evoked a modern bierstube, using raw materials to define a variety of intimate sitting and standing spaces that won’t isolate guests from the rest of the bar.

E 2011	50	31	MIKKELLER/ TO ØL	BETELGEUZE	55%	40	35	TO ØL 81	BA SNOWBALL	40		
91.	35	32	TO ØL/ MIKKELLER	105% OV-RAL		40	36	TO ØL 77	BA SANS FRONTIER	40	39	MIKKELLER 77
AR BIC 7214	35	33	MIKKELLER	IT'S ALIVE BA 8% CHARDONNAY MANGO		45	37	TO ØL BA	MINE IS BIGGER THAN YOURS 12.5% MUSCATE	45	40	MIKKELLER 77

