



Northern Cereals



Northern Periphery and
Arctic Programme
2014-2020



EUROPEAN UNION
Investing in your future
European Regional Development Fund

Northern Periphery and Arctic Programme
Northern Cereals – New Markets for a Changing Environment

Beer from local grain in northern Norway

T4.2.4



Hilde Halland, NIBIO

May 2018

Northern Periphery and Arctic Programme
Northern Cereals – New Markets for a Changing Environment
NPA CAV Diary Number 304-8673-2014

Title: Beer from local grain in northern Norway

Author: Hilde Halland, NIBIO

With text from: Nordgården gårdsbryggeri by Bård Bjarghov, Juga AS by Mats Ørjan and Alf Emil Paulsen and Mack microbrewery by Rune Lennart Andreassen.

Northern Cereals Partners:

Matis – Icelandic Food and Biotech R&D

Agricultural University of Iceland

Norwegian Institute of Bioeconomy Research

Agronomy Institute, Orkney College UHI

Agricultural Centre, Faroe Islands

Forestry and Agrifoods Agency; Newfoundland and Labrador, Canada

Helgeland pils from Nordgården gårdsbryggeri

The story

We have the vision to produce beer from locally produced barley/malt and hops. So far, we have just started to explore the possibilities, and done some malting ourselves with barley produced in Sømna.

Sømna malt is then used in different percentage in the malt mix, for the different beer types we produce.

The beer type that have the most percentage of sømna malt is Helgeland Pils.



Status of product

Our products are marketed and sold in our local supermarket In Sømna and Brønnøysund, as well in some restaurants and hotel in Brønnøysund and Sandnessjøen.

Ingredients

The malt mix in Helgeland pils is at the moment 50%, aiming for 100% in the future.

The malt mix for other beer types we produce varies.

Production method

Floor malting of barely, to produce pilsner malt grade.
Traditional mashing and fermenting process to make the final product

Storage conditions and shelf life

Preferred storage condition is 7-12 degree Celsius
Shelf life varies with beer type but can be between 1-1,5 year with the right storage conditions.

Juga AS – beer from local malt

The story

Juga Microbrewery started up in 2017 by the brothers Alf Emil and Mats Ørjan Paulsen in Lakselv, Finnmark. In addition to the microbrewery they also run a shop, a restaurant/tourist business and a farm. On the farm they have produced barley for about 10 years for feed. And the last few years they have tested growing barley for malt and tested malting and brewing from this. The microbrewery has a capacity of 600 litres, but the beer of local malt was brewed in a 60 litres test brewery.

On the farm we now have a thresher and we will also get a cleaning and sorting machine that will make the production and malting process easier.



Drying barley



Equipment for test-brewing

Status of product

The beer made from local malt will be ready for the market in the summer of 2018. It will be sold on tap in the brewery's restaurant.

Ingredients and % barley

The beer contains 100 % local barley malt.

Production method

All grain brewing.

Nutrient value (optional), storage conditions and shelf life

2 years shelf life.

Hardbalne, traditional beer from Mack AS

The story

Mack Hardbalne

To brew a beer with only Norwegian grown Barley with a distinct smokey flavour from alder wood smoked malt produced in traditional malting houses on the farm called såinnhus

The beer type known as Stjørdalsøl, that has been brewed in the Microbrewery at the Northernmost brewery in the World: Macks Ølbryggeri (Est 1877).



Traditional Malting house *Såinnhus*

Status of product

Has been sold in local pubs in Tromsø
Recommended with traditional smoked meat dishes or rich local cheese.



Production method

All grain traditional brewing in 1000 litre batch.

5,5 % alk by volume

42 % Stjørdal malt from Morten Granås in Stjørdal
The rest of the malt was Pale Malt from Dønnes Barley grown in Bioforsk Appelsvoll, malted in Løken
The hops used were German Hallertau Mittelfrüh.