



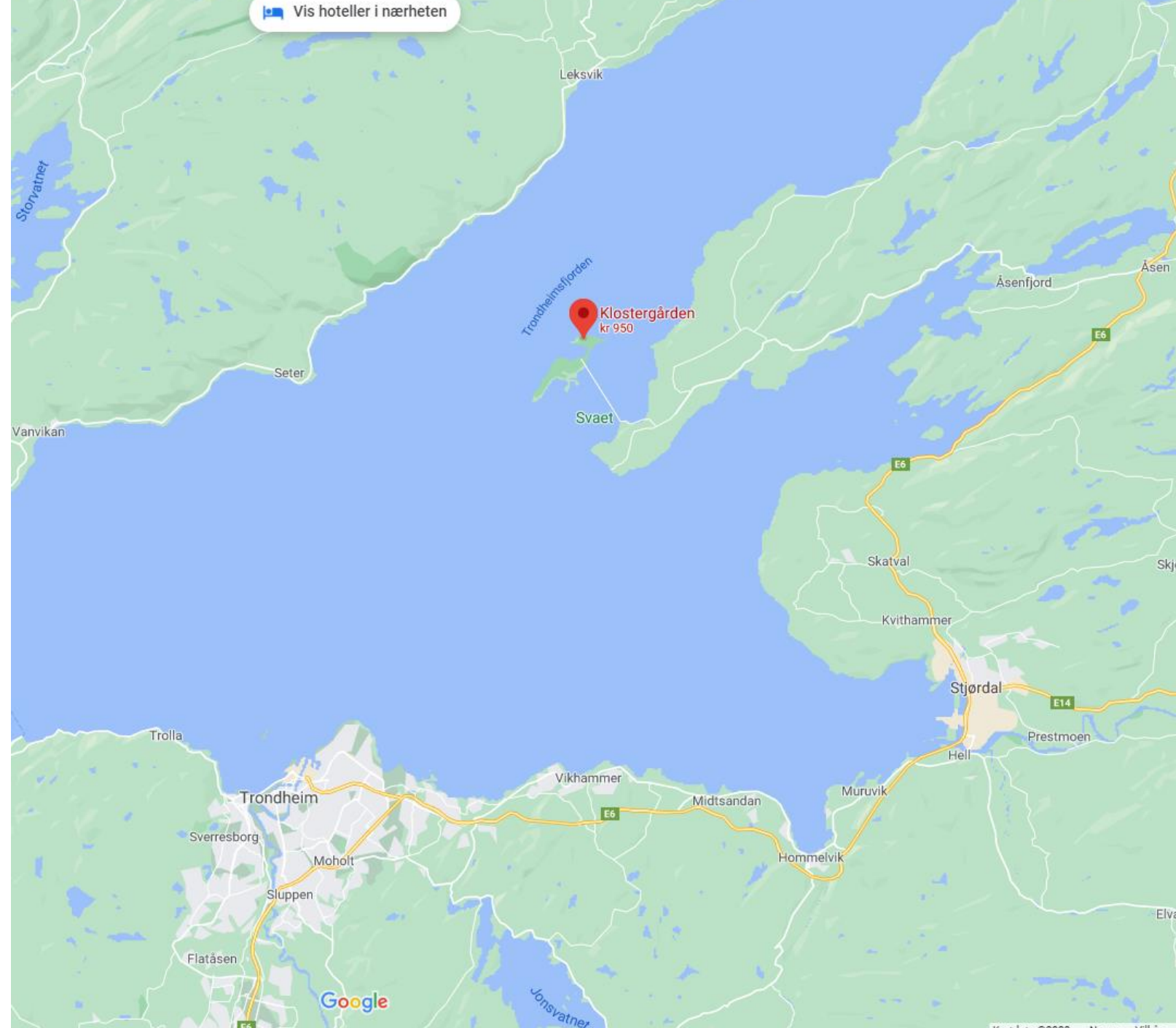
KLOSTERGÅRDEN

TAUTRA

Vis hoteller i nærheten



Vis hoteller i nærheten











Om oss  
About us

Servering  
Dining

Overnatting  
Accommodation

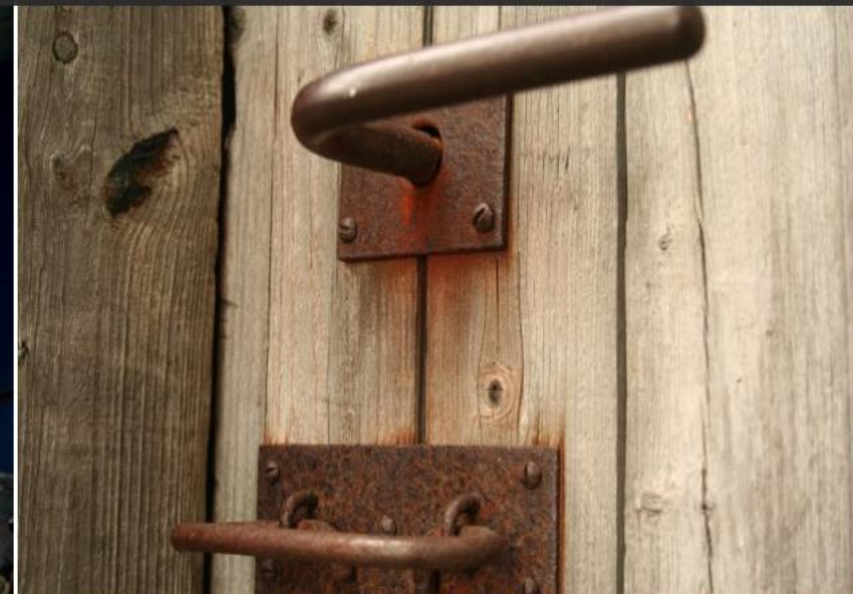
Bryggeri  
Brewery

Gårdsbutikk  
Farmshop

Quiz  
Quiz

Møterom-og selskapsfasiliteter  
Meetingrooms/events

Kontakt oss  
Contact us







- Experimenting with seaweed in the restaurant kitchen
- Grisatang/Rockweed (*Ascophyllum nodosum*)
- Tangsuppe (seaweed-soup) on the menu since 2007
- Tangbrød/seaweed bread
- Tang-tappenade

The use of sugar kelp in  
our beer, Devil's Apron

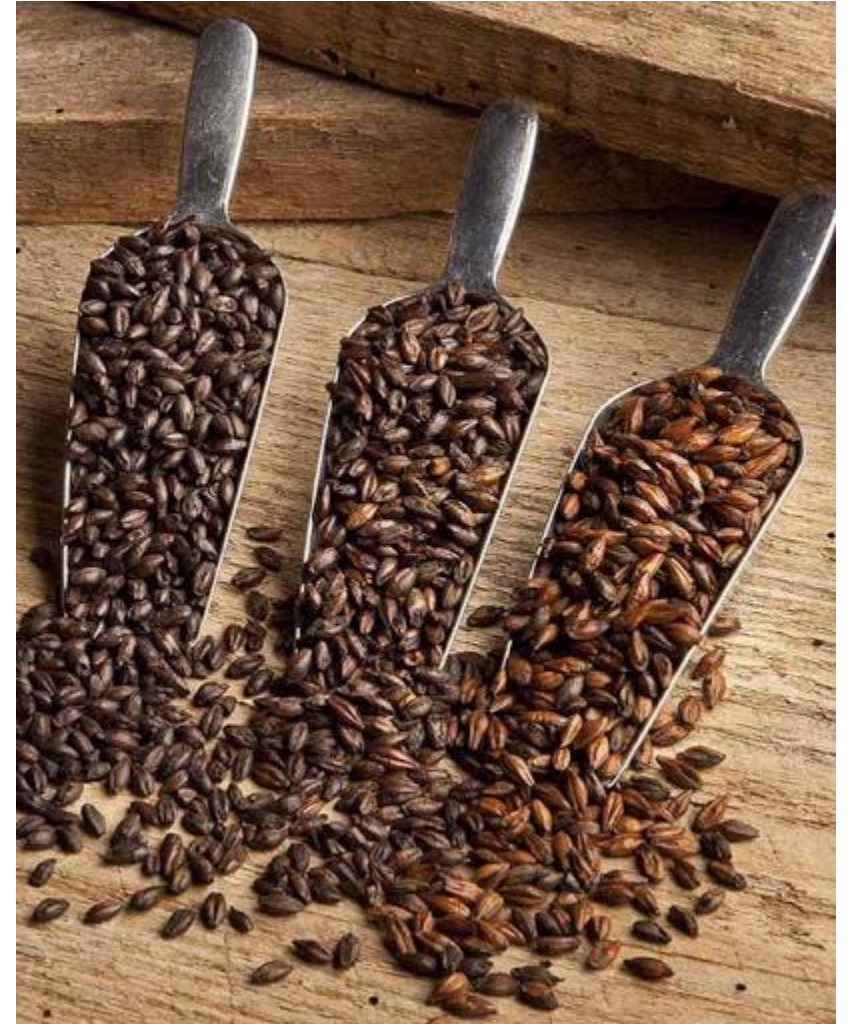


## THE MAIN IDEA

A rich fullbodied stout with focus on the delicate dark malt flavors:

- Caramel
- Chocolate
- Dried fruit
- Licorice
- Coffee

Avoiding the astringent, sour/bitter/harsh ones.



Why sugar kelp (*Saccharina Latissima*)?

- Taste
- Umami
- Low bitterness

Considerations regarding food safety and IK-mat?



How did we harvest and handle the sugar kelp?:

- picking
- rinsing with fresh water
- air drying
- oven drying
- powdering



Picture from the drying in the oven for our first batch in 2014





## Adding in the brewing process:

- Addition at the end of boil/whirlpool
- Heat to extract flavors (like making tea)
- Less flavor and aroma loss
- Low risk of microbiological contamination
- Seemed to aid protein flocculation (Irish moss)



Tate profile of the finished beer:

- Pretty much what we hoped for
- smooth
- caramel, chocolate, coffee
- licorice
- strawberry aroma?
- umami





## Bryggeriet Frøya, and their beer Furia

- sour beer
- sugar kelp for umami



Questions?



Thank you for listening! 😊