



## Husbryggeriet Jacobsen og Carlsberg besøgscenter Carlsberg House Brewery and Visitor's Center

Arkitekt/architect: Ole Hagen Arkitekter

Adresse/Address: Gl. Carlsbergvej 11, Valby  
Opførelsesår/Year of construction: 1878/2005  
Bygherre/Client: Carlsberg Danmark A/S  
Museumsprojekt: Informationsteknik Malmø  
Foto/Photo: Dorte Krogh

I 2002 ønskede Carlsberg at etablere et mindre bryggeri til fremstilling af specielle ølsorter i høj kvalitet og i mindre serier. Samtidig ville man gerne give gæsterne til Carlsberg Besøgscenter mulighed for at opleve et arbejdende bryggeri med alle funktioner synlige.

Besøgscenteret, som blev etableret i 1999, fremstår i dag i en nyrenoveret udgave med lys- og lydeffekter, info-skærme samt ny opsætning af bryggeriets flasksamling. Centeret åbnede samtidig med husbryggeriet, der er indrettet i den fredede Gul Lagerbygning, opført 1877–78.

Den overordnede disponering af husbryggeriet består af inddragelse af stuen til tappehal og 1.sal til bryggeri og publikumsvendte funktioner. Kældrene under bryggeriet anvendes til opbevaring af råprodukter og lagertanke, samt til de procesanlæg der kræves til et moderne bryggeri.

Bygningen fremtræder udvendigt med karakteristisk gult murværk med indramning af hjørner og indfatninger i røde sten. Vinduer er malede i svenskrød.

Indvendigt står rummene med synlige rødmalede støbejernssøjler og pudsede lofter. De oprindelige fyrretræsplankegulve er bevaret på 1. sal.

1:1000

Oversigtsplan ■ Key plan



Bryggeprocessen med flaskehåndtering, tapning og etikettering er gjort synlig for gæsterne gennem et afskærmet hul i etageadskillelsen. På 1. sal, i caféområdet, kan publikum opleve produktionen i de store kobberkedler eller nyde en øl ved den store specialdesignede bardisk beklædt med kobber som pendant til de tre kobberkedler. I caféen er bordene massive ludbehandlede egetræsborde.

Det har været vigtigt at bevare rummet som det næsten 1000 kvm store rum, det oprindeligt er bygget som, uden adskillelser, så rummet stadig kan opleves som et stort, ret lavloftet rum med lysindfald gennem de lavtsiddende småsprossede vinduer.

Nederst: Levende bryggerheste og gamle gæringstanke er en del af oplevelsen i det nyrenoverede center.  
Th.: Kobberkeddel i det nye husbryggeri.

■ Bottom: Live dray horses and old fermentation tanks are part of the experience in the newly renovated center.  
Right: Copper vat in the new house brewery.

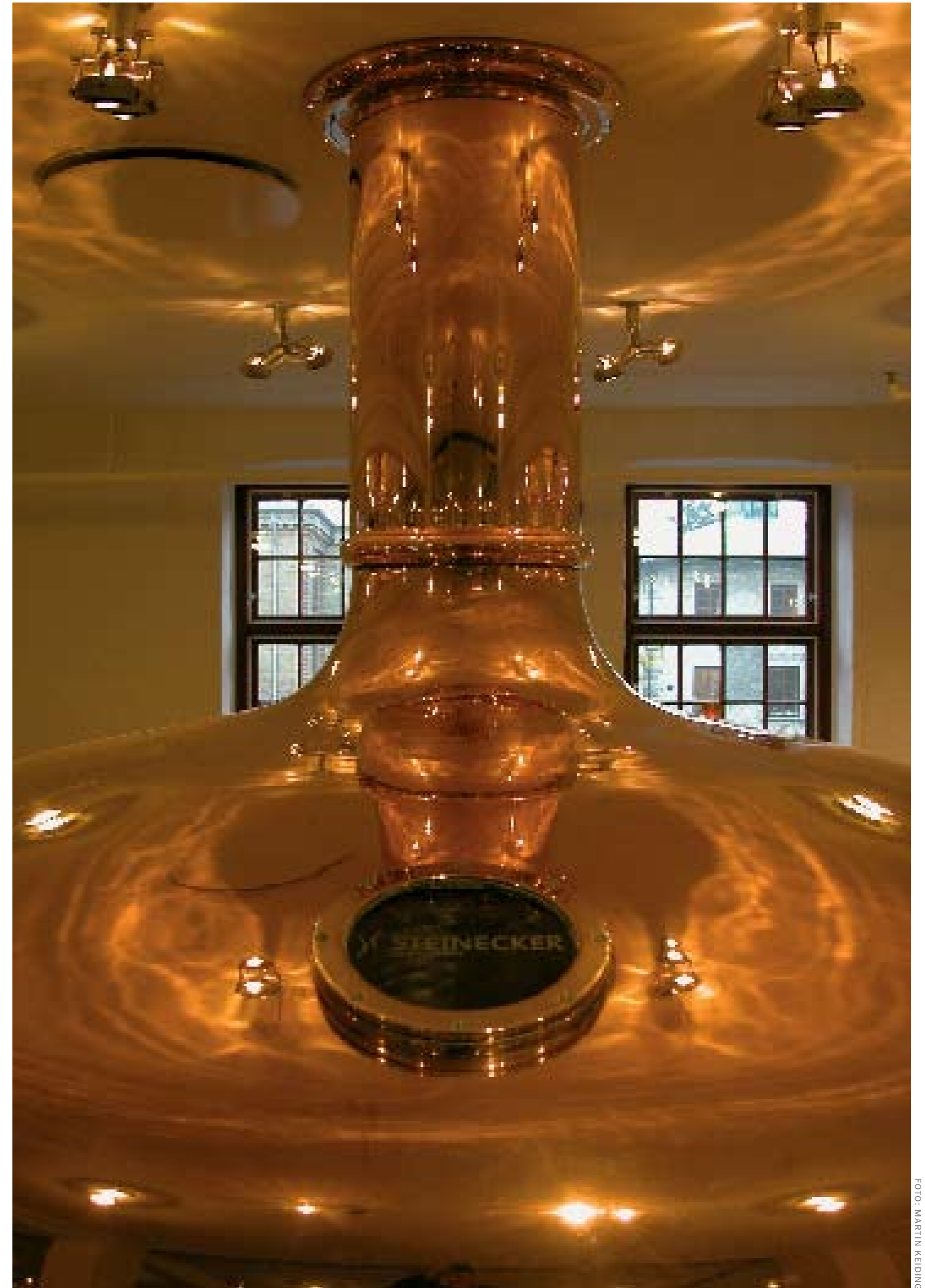
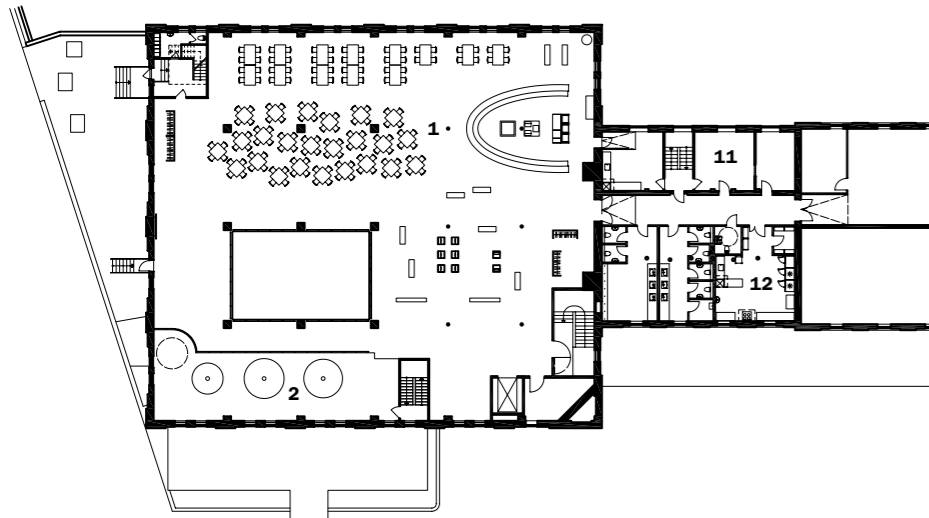


FOTO: MARTIN KEDDING

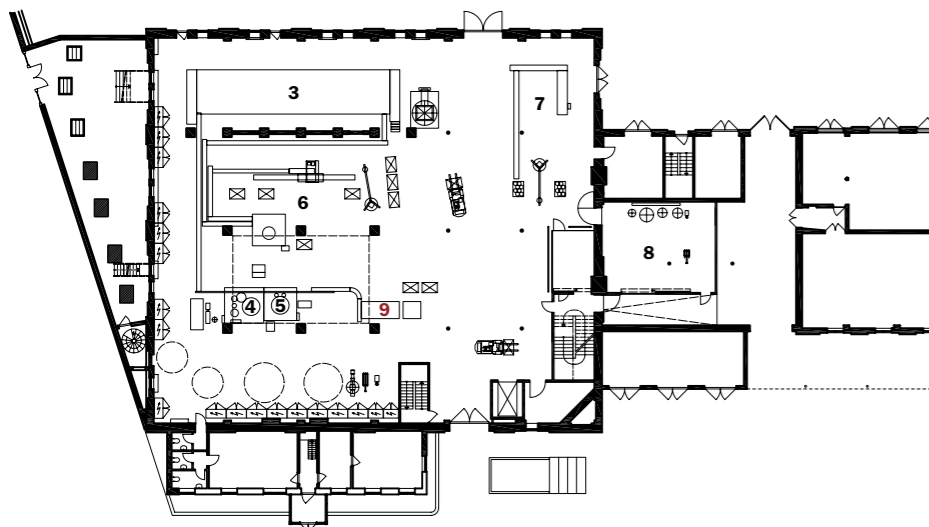


Fra bryggeri- og barområdet på første sal kan man se ned i stueetagens tappehal.  
 ■ From the brewery and bar area on the first floor there is a view down into the bottling hall on the ground floor..

1:600  
 Plan, 1. sal  
 ■ Plan, 1<sup>st</sup> floor



Plan, stuen  
 ■ Plan, ground floor



In 2002, Carlsberg decided to establish a small brewery for the production of special types of beer of a high quality and in small series. At the same time there was the need of giving guests at the Carlsberg Visitor's Center the opportunity to experience a working brewery with its various functions.

The visitor's center, which was established in 1999, has been completely renovated with light and sound effects, information screens and a new exhibition of the brewery's bottle collection. The center opened at the same time as the house brewery, which was established in the old, protected Gul Lagerbygning warehouse, built in 1877-78.

The basic organization of the house brewery consisted of converting the ground floor to a bottling hall and the first floor to the brewery and public functions. The basement is used for storing raw materials and the storage tanks, as well as the process facilities demanded by a modern brewery.

The building's exterior is characterized by traditional yellow brick with corner borders and window edging in red brick. The windows are painted Swedish red.

Inside, the rooms have visible, red-painted cast-iron columns and stuccoed ceilings. The original pine plank flooring was preserved on the first floor. The brewing process, bottle treatment, tapping and labeling can be followed by visitors through a screened hole in the deck. On the first floor, in the café area, the visitors can experience the production in the large copper vats or enjoy a beer at the large, specially designed bar, which is covered with copper to harmonize with the three copper vats.

In the café, the tables are of solid, bleached oak.

It was a major concern to preserve the ca 1,000 sqm space as it was originally conceived, one large room without partitions, thus it can still be experienced as a large, rather low-ceilinged space with daylight pouring in through the low, mullioned windows.

- |                  |                |
|------------------|----------------|
| 1 Bar            | ■ 1 Bar        |
| 2 Kedler         | 2 Vats         |
| 3 Pasteurisering | 3 Pasteurizing |
| 4 Tapning        | 4 Bottling     |
| 5 Rensning       | 5 Cleaning     |
| 6 Pakning        | 6 Packing      |
| 7 Fustager       | 7 Kegs         |
| 8 Filtrering     | 8 Filtering    |
| 9 Depalletering  | 9 Unpacking    |

