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June 4th, 2013

The next frontier of beer

Put down your PBR. Now head straight to Tørst, a new bar in Brooklyn that's revolutionizing the craft beer world in America.

Written by Jourdan Crouch Fairchild

Photographed by Ryan Plett

World-class, exclusive beer. Fine, but not-fussy food. A real-life Flux Capacitor (you know, from *Back to the Future*). Welcome to the future home of craft beer. It's not surprising that we discovered it in Greenpoint, Brooklyn, nor that it's run by a master brewer and an equally successful chef. Since opening in March, Tørst has received glowing reviews, along with a steady stream of thirsty patrons from around the world (its name is Danish for thirst, after all).

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So who's the duo behind the development? Danish master brewer Jeppe Jarnit-Bjergsø (*above, right*) of Evil Twin Brewery and Daniel Burns (*above, left*) of Noma and Momofuku fame. Before they met, Jarnit-Bjergsø owned his own beer shop in Copenhagen, worked as a traveling brewer and distributor, consulted on beer programs for elite restaurants, *and* worked full time as a teacher. But he always dreamed of having his own bar/restaurant. The stars aligned when he met Burns shortly after moving to Brooklyn from Denmark. "When I do something, I want to do it 100 percent," he says, "and I didn't know if I could find a chef at the same level to work with me." When the timing was finally right (last June), the two began discussing how to pair Jarnit-Bjergsø's extensive beer knowledge with Burns' fine dining chops.



After discovering a space in Greenpoint (where they both reside), the guys hired hOmE, a local design firm, to inject a Nordic-inspired aesthetic still reflective of Brooklyn. And then to build the motherload of all tapping systems, they worked with Gabe Gordon of Beechwood BBQ Brewing in Long Beach, California. The complex machine allows bartenders to regulate the amount of nitrogen, carbon dioxide, and temperature of every pour (coolest invention ever, right?). Beers are rotated on a daily, sometimes hourly, basis, and they're all served in wine glasses.



Beyond the beer is Burns' [domain](#). When developing the menu at Luksus, the bar's 26-seat restaurant set to open later this month, Burns is focusing on simple, clean food—including Danish classics like a dark rye bread packed with sunflower and flax seeds—with an emphasis on vegetables. “Right now I’m into fresh radishes with goat’s butter and marinated fiddlehead ferns,” he says. Jarnit-Bjergsø continues, “You see, we want to show that fine dining goes well with beer, and not a lot of places have done that before.”



This pioneering attitude is what’s making Tørst rise to the top in the craft beer world. And Jarnit-Bjergsø believes this is just the beginning. “Sure, it’s getting more expensive to drink beer, but it’s still cheaper than being into wine and [cocktails](#),” he says. “It’s a movement that’s been building over a long time and I think we still have a long way to go.”

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