



Kizellan at Mellionnec- Brewery Concarneau

Voice-over Jeff

Mme Armel We opened the brewery at the end of 1999; before there were a lot of breweries in Brittany, they began to disappear but are now reappearing.

There are about 40 artisanal Breweries, that is if you count Loire Atlantic in Brittany, between them they produce three thousand, five hundred hectolitres per year.

We are the fourth biggest, but we are the largest of the small breweries. Our aim is to produce more but we want to go slowly because we have to invest and we need money.

Every year there are new people starting-up, often on their own. The trend is to go back to the old times with a brewery in every village.

People want to drink less but they want to drink better quality. Industrial producers of beer are not increasing their production, but the smaller breweries are.

Five percent of the production is produced by small breweries, the rest is industrial

Sharon Have you changed the recipe at all to accomodate different tastes for example??

Mme Armel No, we haven't changed our recipe; It's a pils, Czech, German beer, blond beer. The same since we started in 1999. After the blond we brewed a brown beer. We built the brewery here, we are a co-operative, and then we developed two other types, the white and the red.

Sharon What period of lagering do your beers undergo?

Mme Armel It is very simple, you need water, malt, barley, we need lots of barley, and yeast. It's the same for every beer. The gas comes from fermentation and the sugar from the cereal. It is all natural.

Sharon Are your ingredients local ?

Mme Armel No, the malt comes from Germany, there are sadly no malt houses in France, and the barley can come from anywhere.

Sharon You organise the salon de beer, the beer stands every November

Mme Armel This year is the second; there will be a lot of small artisan breweries there, mainly from Brittany.

As people have been demanding a greater choice, there will be more breweries exhibiting this year. We are expecting twenty-five breweries, the festival lasts two days - the second and third of November - it's an easy month for us. During the summer all the brewers are busy, November is a calm month for us.