Picaroons brews a true Maritime beer, using an ingredient from NB's coast

By Shelley Steeves Senior Correspondent Global News



FREDERICTON – The owner of a small microbrewery in Fredericton hopes to inspire other New Brunswickers to think about innovative new ideas to help turn the tide of the struggling economy.

Picaroons microbrewery in Fredericton has brewed up a batch of new suds called "Kelp on the way."

"We know what seaweed tastes like, we know what salt air and sea smells like," says owner Sean Dunbar.

So, he says, why not put it in the brew?

"Kelp is a misunderstood and under-appreciated creature of New Brunswick's sea coast, so why not help it out?"

"To have a beer that is authentic and unique to the place where you live is a pretty cool thing."

The idea was born by Dr. Thierry Chopin, a Marine Biologist from the University of New Brunswick in Saint John.

Chopin is an expert in the science of seaweed and believes kelp makes beer healthier.

"It's low in fat generally speaking and has a good level or carbohydrate and protein so overall sometimes it is what some nutritionists describe as a super food," he said.

Dunbar hopes the distinctly Maritime flavour will help his locally brewed beer stand out from a sea of different beers on the market.

"It speaks of the ocean so mostly what you pick up is a salty after taste that sort of blends in and softens the beer but the sugar kelp bring a sweetness to the beer as well," he said.

But, does it pass the taste test?

Well, the first batch sold out in only two days. An example of the innovative thinking and entrepreneurial spirit some say New Brunswick needs to turn around its flagging economy.

"So this is one of those things," Dunbar said. "It is using natural materials and natural products as they would have been found in the place where beer was being made and saying, 'hey this is where we live, this is the stuff that grows here, let's try making booze from it."

He hopes to market "kelp on the way" outside of the Maritimes too.