

Svijany
Soukromý pivovar
• 1564 •



Tradition
which binds us





The SVIJANY brand represents traditional beer, typical for the Czech Republic, produced from high-quality water from our own wells and malt from selected varieties of malted barley from small independent Czech and Moravian malthouses, with the addition of the finest Saaz hops grown in our own hop gardens in the exceptional hop-growing region of Polepská blata. Production takes place today in the unfortunately vanishing traditional production method, used back in the second half of the 20th century by all Czech breweries. This is characterized by the double-mash brewing method with a thorough boiling of the mash and the long boiling of the hops, fermentation in open vats in the fermentation room and the long-term maturing in lagering tanks. We do not chemically treat the beer at all and we deliver it to the market unpasteurized, thus in the "live" form. The pleasantly clean hoppy taste and aroma is therefore retained.

Svijany Brewery is wholly Czech owned and remains one of the last in ,domestic' hands.

Petr Mlýnský

Svijany brewer





HISTORY

The first report about Svijany comes from 1345. The village then belonged to the Cistercian monastery in Mnichovo Hradiště. The village was acquired by Jaroslav of Vartenberk in 1565, who built a Renaissance fortress there, but even before that, in 1564, a brewery is mentioned in Svijany. It was part of the agricultural estate and the reason for brewing and founding the pub was to increase the financial revenue of the estate. After the death of Jaroslav in 1602, Svijany along with the fortress and brewery was acquired by Joachim Andreas von Schlick, a well-known person in Czech history, who was an anti-Habsburg rebel. His life ended at the Old Town gallows in June 1621. Svijany then fell into the hands of the Wallenstein family, who administered it until 1814. Under them, the old fortress was rebuilt into a chateau, while the neighboring brewery was also structurally modified and expanded. In 1820 the Rohans arrived, Svijany was connected to Sychrov and it continued to be an agricultural estate which included a brewery. The Rohan family owned the brewery until 1912, when it was bought by their tenant and brewer Antonín Kratochvíle. The Kratochvíle family dynasty operated the Svijany brewery until 1939. The grandson of the original owner, also Antonín, was forced to sell the brewery and hand it back over to the Rohan family. The Kratochvíles greatly improved and modernized the brewery. After 1945, the brewery was confiscated and later nationalized, and integrated to North-bohemian breweries n.p.





spolku pro průmysl pivovarský v kral. Českém v Praze
a ročním příspěvkem 10. 20.
pro rok 1887.
Za výběr spolku pro průmysl pivovarský v kral. Českém
prohlaš. Hlubec
prohlaš. Hlubec
prohlaš. Hlubec

Číslo 672
Dne 1977
Doklad Kratochvíle
sládek a maj. pivov.
Svijany
Sdružení českých
sládků v Praze



With the political and economic transformation, the company North-bohemian breweries n.p. ended and in 1990 the state enterprise Vratislavice nad Nisou was created, which included Svijany Brewery. In 1992, the state enterprise was transformed into a joint stock company and in 1997 it became part of Pražské pivovary a.s., whose majority owner is the English brewing company Baas.

Svijany Brewery is the oldest and smallest brewery in the group.

Thanks to the business policy of Pivovarů Vratislavice a.s. and later Pražské pivovary a.s., the Svijany brewery found itself in a sales crisis and was threatened with closure. Change which was practically a miracle came in the proverbial eleventh hour. In 1998, the company Pivovar Svijany s.r.o. was created, which became the new owner of the brewery. In 2005, it was transformed into a joint-stock company. Thanks to the painstaking work of the team of capable people led by director František Horák, under the baton of the financial group LIF, the sales crisis was overcome. The brewery began to sparkle during better times. The volume of beer produced from 1998 in the amount of forty-three thousand hectoliters was gradually increased. In the year 2001, the magic hundred thousand hectoliter mark was surpassed, in 2005 two hundred, three hundred in 2008 and in 2013 six hundred thousand hectoliters of beer produced was exceeded. Svijany has thus become the strongest regional brand with national importance. The popularity of the brewery is increasing and it is gradually being developed into one of the largest independent breweries in the Czech Republic, and there is even interest in its beer abroad. That was the reason for the establishment of the distribution outlet Svijany Slovakia in 2014.

In 2013, Svijany Brewery again became the owner of the nearby chateau. It bought the devastated historical monument with the aim of developing the cultural and social center of the village from it and reconstructed it with a contribution from EEA funds. You can come look at the restored Svijany Chateau from June 2016.

Svijanský pivovar
Svijany
Sdružení českých sládků v Praze



PRŮMYSL PIVOVARSKÝ
JUVENESKÉ REPUBLICE
1970
1971
1972

Svijanský pivovar
37471
Svijanský pivovar

LEONARDO
VZORNÝ DODAVATEL
Pivovar Svijany



How do we brew our beer?



DIAGRAM OF THE PRODUCTION PROCESS:

1. BREWING ROOM

In the brewing room, we mix the correct ratio of crushed malt with water and by heating to various temperatures we change starch into sugar using malt enzymes. For the production of typical Czech beer, we use the decoction method of mashing into two mashes. During lautering, we separate the sugar solution (wort) from the grain shells (draff). We boil the wort with the hops, which we gradually add in several portions. It preserves and mainly supplies the beer with its pleasantly bitter taste and hoppy aroma. We use water from our own wells, malting floor malt from small independent Czech and Moravian malthouses and Saaz hops from our own hop gardens.

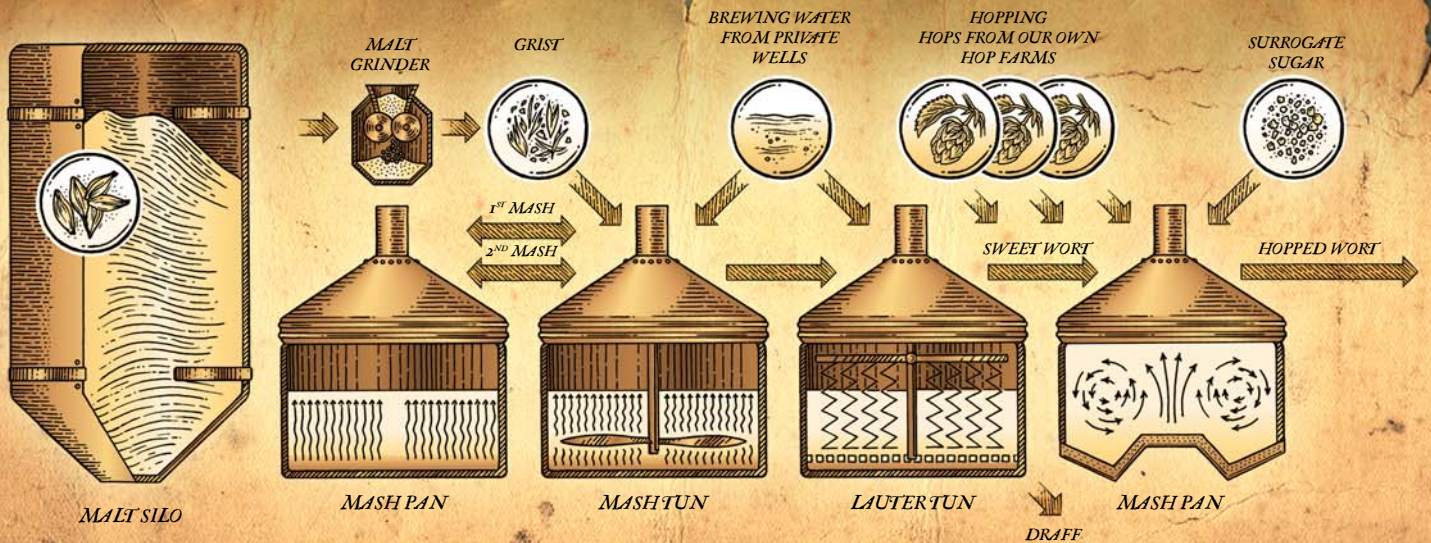
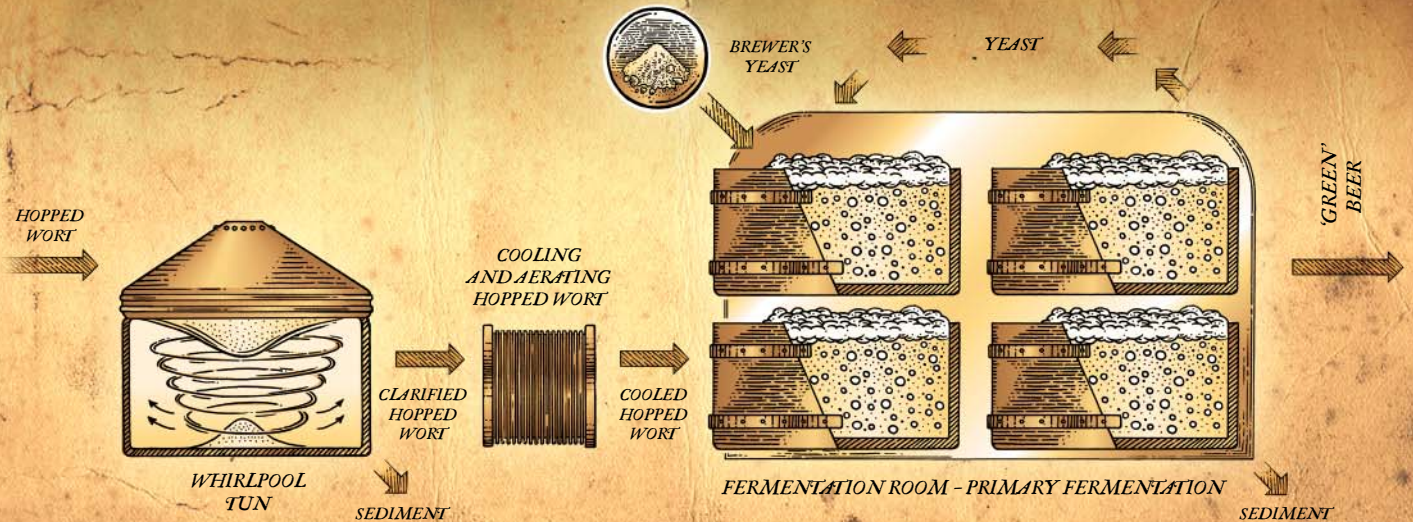




DIAGRAM OF THE PRODUCTION PROCESS:

2. THE MAIN FERMENTATION

We separate the sludge from the wort in a whirlpool tub, we cool it down to the fermentation temperature, and we aerate and ferment our own brewer's yeast strain. The main fermentation takes place in open vats in a cold room called a fermentation room. Here, the yeast converts most of the sugar into alcohol and carbon dioxide. We regularly check the degree of fermentation and temperature in each vat, and we control the whole process by cooling. After 6-8 days of fermentation, we sharply cool down the beer, we remove the excluded sludge from its surface through fermentation and the so-called green beer "is racked" in lagering tanks. We thoroughly wash the yeast deposited on the bottom of the vat and we ferment the wort again with it.



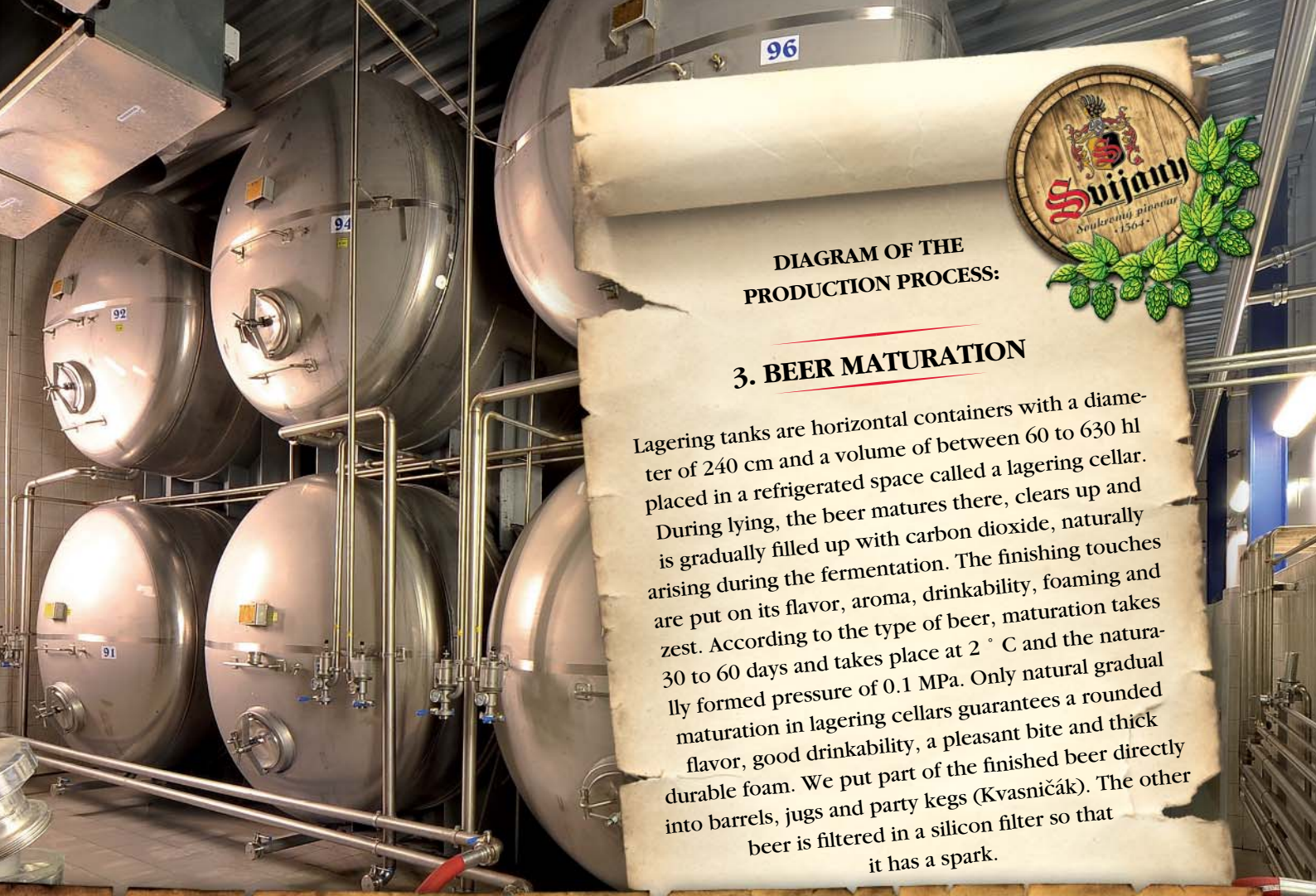


DIAGRAM OF THE PRODUCTION PROCESS:

3. BEER MATURATION

Lagering tanks are horizontal containers with a diameter of 240 cm and a volume of between 60 to 630 hl placed in a refrigerated space called a lagering cellar. During lying, the beer matures there, clears up and is gradually filled up with carbon dioxide, naturally arising during the fermentation. The finishing touches are put on its flavor, aroma, drinkability, foaming and zest. According to the type of beer, maturation takes 30 to 60 days and takes place at 2 ° C and the naturally formed pressure of 0.1 MPa. Only natural gradual maturation in lagering cellars guarantees a rounded flavor, good drinkability, a pleasant bite and thick durable foam. We put part of the finished beer directly into barrels, jugs and party kegs (Kvasničák). The other beer is filtered in a silicon filter so that it has a spark.

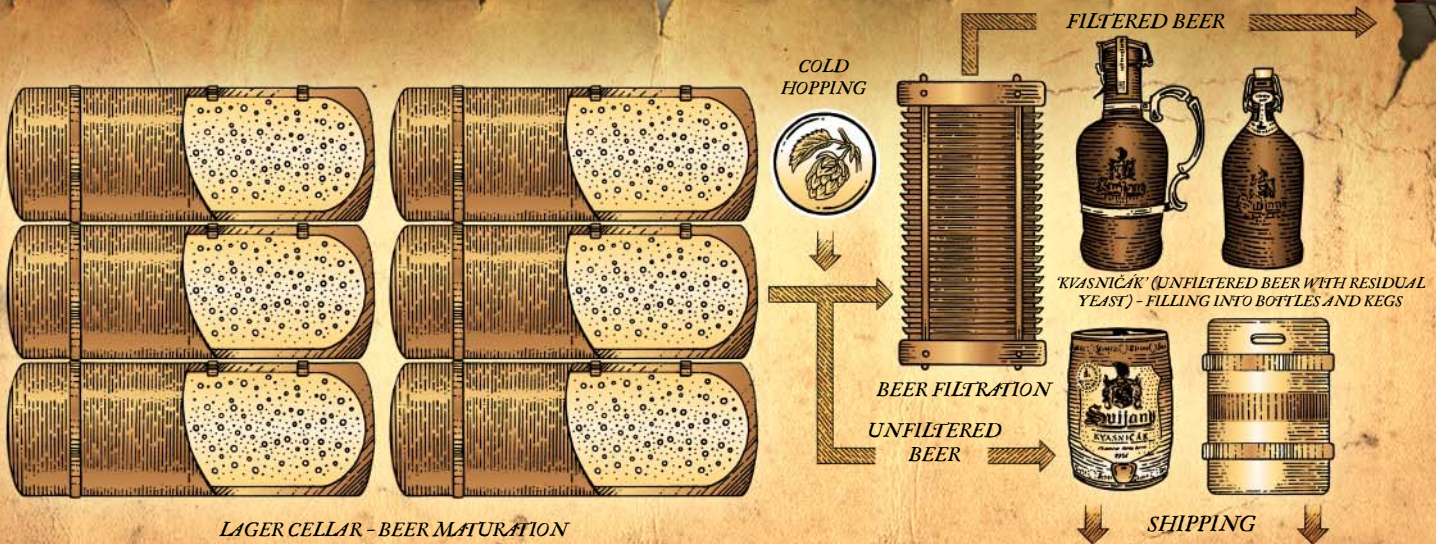
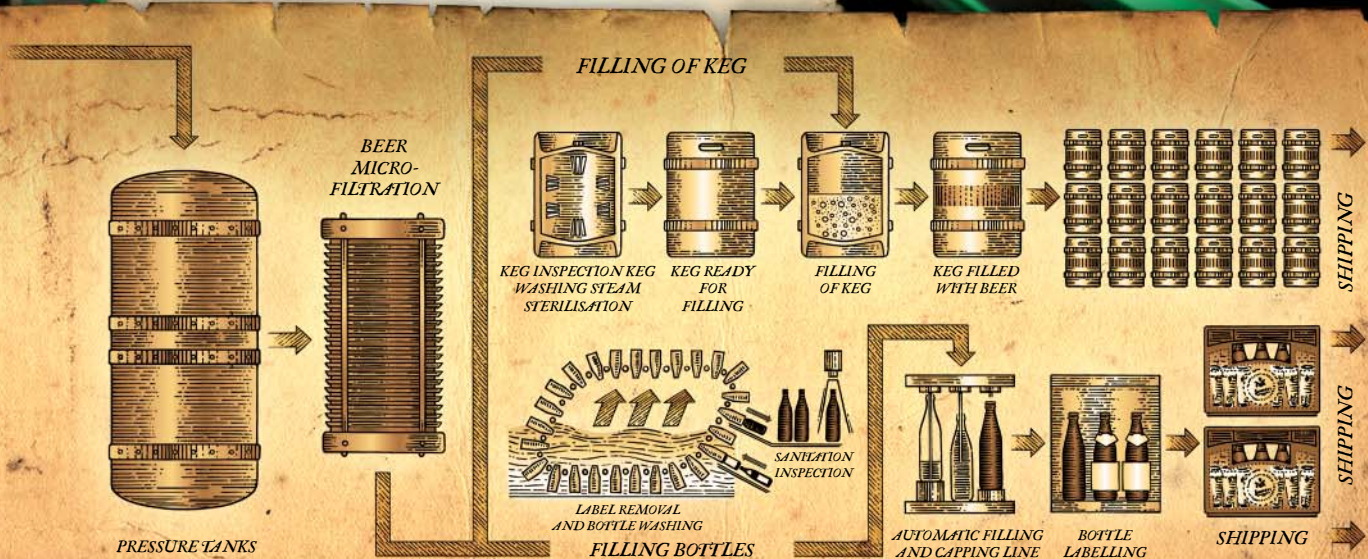




DIAGRAM OF THE PRODUCTION PROCESS:

4. BOTTLING

We put the filtered beer into pressure tanks. Here it is already finished, therefore it is not held long and it goes through a special microfilter as freshly as possible, in which the now undesirable yeasts and other microorganisms are gently freed, into bottles, barrels, party kegs, aluminum cans or iron cans for guys. The whole process of bottling takes place in compliance with very strict requirements for cleanliness. Since we do not chemically treat or pasteurize the beer during the production and bottling, it retains the original qualities of a healthy natural drink. CHEERS!





RAW MATERIALS

Why is our beer different? Because it is always the same. Just like for a cook in the kitchen, quality ingredients are vital for beer as well. Therefore, we use the Žatecký poloraný červeňák variety of hops from our own hop gardens in the renowned hop-growing area of Polepská blata, which we take careful care of. In the vast majority of cases, we use the malting floor malt from small Czech and Moravian malthouses made from barley varieties approved for the production of Czech beer. We also exclusively use water from our own wells. How we process the raw materials and what kind of production technology obviously has a significant influence on the final taste of the beer. We are modernizing production and automating some processes. We strive to maximally conserve energy and strenuous labor. However, this only occurs where modernization has no effect on our own technological process of beer production! We strictly, sometimes even pedantically, stick to compliance with the procedures used in the production of beer, which made the Czech Republic famous in the second half of the last century.

Žatecký
poloraný červeňák

Water from our
own wells

Malted
barley

We buy the malt in small
independent malthouses



*Our own hop gardens
in the exceptional hop-growing
region of Polepská blata*



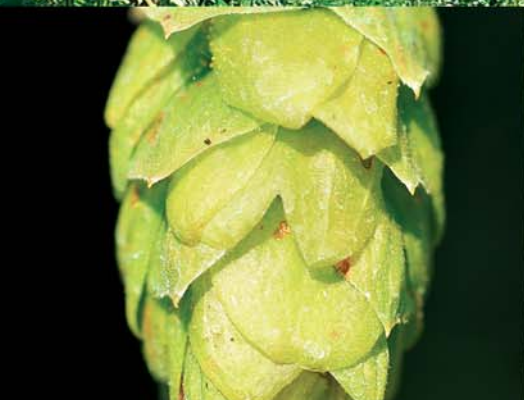
OUR OWN HOP-GROWING IN POLEPSKÁ BLATA

Hops is our key raw material, so we bought a share in a hops cooperative in the village of Okna na Litoměřicku in 2006. Actually, the hop gardens in the Czech Republic are getting old, they are often being used beyond their service time, and are producing ever smaller quantities of quality traditional hops. We were worried about having to replace this essential raw material with hops from abroad, and therefore we would like to ensure their sufficient supply in the future. On several tens of hectares in the exceptional area of Polepská blata, we cultivate traditional Czech hop varieties and thanks to the care which we devote to our hop gardens, we have so much hops that we are covering our consumption without problem, and we can even sell it to other breweries in the



Czech Republic and abroad. Since 2006, we have also been successfully renewing the classic Osvald clone of the traditional Saaz hops, now almost pushed out by recultivated "meristems". During the last hopping, we add it to all our beers and brew our premium "450" lager from it.

Originální český chmel





AWARDS - TRIBUTE AND COMMITMENT

Svijany Brewery has won many awards during its history, not only in our country but also abroad. It is an honor and commitment for us, as well as confirmation that it is right to continue along this path. At Svijany Brewery, we strive to make beer the best that it can be. We can judge how we are doing both from the ever-growing volume of beer produced, as well as from the list of different awards that we receive from both laymen and professionals. We really appreciate that they like how Svijany beer tastes, that's why we produce it using traditional methods, and its production has not changed for years.

*A complete list of all awards is available on our web site
www.pivovarsvijany.cz.*





SVIJANSKÁ DESÍTKA 10%

pale draft beer

Produced by the traditional technological method for the production of Czech beer - the double-mash method of brewing, by fermentation in open fermentation vats in fermentation rooms with the help of our own yeast strain and the completion of fermentation in classic lagering tanks at temperatures approaching zero. During production, traditional malting floor malt and Saaz hops from our own hop fields are used. Pleasantly bitter and full beer.

**Alcohol content: 4.0 %. Four times hopped.
Unpasteurized. Bitterness: 28 EBC.**

Ingredients: drinking water, barley malt, sugar, Saaz hops, hop products.

*It comes in 0.5 liter bottles and cans, multipack
(8 x 0.5 liter bottle), 15, 30 and 50 l kegs,
2 and 2.5 l cans for men and 5 l party kegs.*



SVIJANSKÝ MÁZ 11%

pale lager

This bestselling Svijanský beer has been produced since 1998 using the traditional brewing method, just like all our other traditional beers. A pleasantly bitter and full beer suitable for all occasions.

**Alcohol content: 4.8%. Four times hopped.
Unpasteurized. Bitterness: 30 EBC.**

*Ingredients: drinking water, barley malt, sugar,
Saaz hops, hop products.*

*It comes in 0.5 liter bottles and cans, multipack (8 x 0.5 liter bottle),
15, 30 and 50 l kegs, 2 and 2.5 l cans
for men and 5 l party kegs.*





ZÁMECKÝ MÁZ

krausened lager

Beer produced on the occasion of the opening of Chateau Svijany. It is based on Svijanský Máz and is inspired by old recipes according to which beer was brought to inaccessible mountain huts before winter in the last century. The finished, filtered beer is then fermented again through fermenting wort, so-called rings, and shortly fermented in a tank, in order to homogenize the entire batch, and the beer then ferments equally in all barrels. After two to three days, the beer is poured into barrels and stored in the lagering cellars, where at 2 ° C it finishes fermenting again for three to four weeks.

Alcohol content: 4.8%. Bitterness: 30 EBC.

*Ingredients: drinking water, floor barley malt,
Saaz hops, hop products.*

It is supplied in 15, 30 and 50 l kegs and in 2 l cans for guys



SVIJANSKÝ KNÍŽE 13%

pale special beer

Classic representative of Svijanský light specials, pleasantly bitter and a full flavor. Great with the dark Svijanská Kněžna (Duchess), with which it also shares a duopack "Řízní si Kněžnu".

**Alcohol content: 5.6%. Four times hopped. Unpasteurized.
Bitterness: 37 EBC.**

*Ingredients: drinking water, floor barley malt,
sugar, Saaz hops, hop products.*

*It comes in 0.5 liter bottles, the duopack
("Řízní si Kněžnu" Kníže + Kněžna 2 x 0.5 liter bottle),
15, 30 and 50 l kegs, 0.33 l cans, 2 l cans for guys
and 5 l party kegs.*







Svijany

Kromij pivovar
1564

Svijany
Soukromý pivovar
1564

Svijany
Soukromý pivovar
1564

Svijany
TRADIČNÍ PIVO BEZ PASTERIZACE
SVIJANSKÝ KNÍŽE
- Sochlý speciál -
1564

Svijany
TRADIČNÍ PIVO BEZ PASTERIZACE
SVIJANSKÝ MÁZ
- Sochlý ležák -
1564

Svijany
450
Dřemivový ležák
1564

Svijany
KVASNÍČÁK
Speciální sochlý pivo

Svijany
Soukromý pivovar
1564

Svijany
SVIJANSKÝ VOZÍK
1564

Svijany
SVIJANSKÁ DESÍTKA
1564

Svijany
SVIJANSKÝ RYTIŘ
1564

Svijany
SVIJANSKÝ KNÍŽE
1564



SVIJANSKÁ KNĚŽNA 13%

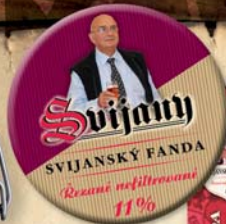
a special dark beer

Special dark made from select specialty malts providing it its unique coffee caramel taste. It is thicker due to the four kinds of roasted malts, which give it its typical dark color. It goes well with food or can be combined with any of the Svijanský beers - through different combinations, you can achieve a variety of tastes, aromas and gravities.

**Alcohol content: 5.2%. Four times hopped. Unpasteurized.
Bitterness: 32 EBC.**

*Ingredients: drinking water, Pilsner, Mnichovo, caramel
and colored malt, Saaz hops, hop products.*

*It comes in 0.5 l bottles, duopack ("Řízní si Kněžnu" Kněže +
Kněžna 2 x bottle 0.5 l) and 15 l, 30 l kegs .*



SVIJANSKÝ FANDA

a mixed unfiltered lager

A mixed, it unfiltered 11 degree beer, pleasantly bitter and full flavored was originally intended as a gift for the jubilee of Frantšek Horák, the savior of the brewery. However, everyone liked it at the party so we are still brewing it today. It includes traditional floor malt and hops from our hop gardens.

**Alcohol content: 4.8%. Four times hopped.
Unpasteurized, unfiltered. Bitterness: 29 EBC.**

*Ingredients: drinking water, barley malt, sugar,
Saaz hops, hop products.*

*It comes in 15 l and 30 l kegs 1, 5 l party kegs
and specialty 1 l jugs*





WEIZENBIER 12%

light top-fermented wheat beer

The only non-pilsner type beer at our brewery. It is strong flavored, medium-bodied, while its mild bitterness is also characteristic. You will recognize the beer at first sight compared to other beers, thanks to its slightly hazy pale gold color and unique aroma.

Alcohol content: 5%: Pasteurized.

Bitterness: 14 EBC.

*Ingredients: drinking water, Pilsner malt,
wheat malt, Saaz hops, hop products.*

It comes in 30 l kegs.



wheat beer

*the strongest
Svijanský
beer*

SVIJANSKÝ BARON 15%

pale special beer

The strongest Svijanský special, which we produce using traditional methods usual for the production of Czech beer, just like the lagers. Although it is very strong, it surprises at first taste with its pleasantly full and bitter flavor, inviting you to drink more.

Alcohol content: 6.5%: Four times hopped.

Unpasteurized. Bitterness: 43 EBC.

*Ingredients: drinking water, floor barley malt, sugar,
Saaz hops, hop products.*

*It comes in 0.5 liter bottles, 15 l and 30 l kegs,
and 2 l cans for men.*





SVIJANSKÝ RYTÍŘ 12%

pale lager

The five time hopped pale lager stands out due to its bitterness and aroma. The distinct taste and aroma of hops is provided by its last hopping, which is performed cold. It combines several kinds of malt giving the beverage its irresistible color.

**Alcohol content: 5.2%. Five times - also cold.
Unpasteurized. Bitterness: 42 EBC.**

*Ingredients: drinking water, floor barley malt,
sugar, Saaz hops, hop products.*

*It comes in 0.5 liter bottles, 15 l, 30 l and 50 l kegs,
and 2 l cans for men.*



"450"

Premium pale Lager

We produced this full bread-like beer with an intense but pleasant and very mild bitterness on the occasion of the celebration of the 450th anniversary since the founding of the brewery in Svijany. It is produced using traditional technology typical for Czech beer using our own hops with a dominant portion of the rediscovered Oswald clone of the Žatecký poloraný červeňák variety of malt from small Czech malthouses.

**Alcohol content: 4.6%.
Unpasteurized. Bitterness: 38 EBC.**

Ingredients: drinking water, floor barley malt, Saaz hops.

*It comes in 0.5 liter bottles, duopack (2 x 0.5 liter bottle),
multipack (8 x 0.5 l bottle), 15, 30 l and 50 l kegs,
2 l cans for guys and 5 l party kegs.*





KVASNIČÁK 13%

unfiltered light special

The best beer is always freshly drawn directly from a lager tank. And Kvasničák in glass jugs is exactly like that. Unfiltered beer with the preserved content of cultured brewer's yeast produced by traditional methods is at first glance lightly cloudy and tastes pleasantly bitter and full on the tongue. We sell it in glass jugs, which is also perfect as a gift.

Alcohol content: 6.0%. Four times hopped. Unpasteurized, unfiltered. Bitterness: 35 EBC.

Ingredients: drinking water, floor barley malt, sugar, Saaz hops, hop products.

It comes in 15 l, 30 l and 50 l kegs, 5 l party kegs and special 1 and 2 l jugs.



*non-alcoholic
beer*

SVIJANSKÝ VOZKA

light non-alcoholic beer

The perfect drink to replenish fluids and quench your thirst at times when you need to get behind the wheel.

This beer has a slightly bitter malt flavor, medium sharpness and hoppy aroma.

Pasteurized. Bitterness: 22 EBC.

Ingredients: drinking water, barley malt, Saaz hops, hop products.

It comes in 0.5 liter bottles and cans and 30 l kegs.





PLECHOVKY *nejen* PRO CHLAPY



Does not let light in

Weight 220 g

Reclosable package



Does not let oxygen in

Traditional material for beer (since 1935)

A large volume of 2 l

CO₂ stays inside

The beer stays fresh for a long time and in excellent condition

Easily recyclable and unbreakable container (iron)

Great design, special limited edition!



A traditional honest beer deserves traditional, dignified packaging

Cans have been a traditional packaging for beer since 1935. They are easily recyclable, portable and practical. They keep the beer fresh for a long time, unlike PET, they protect it against oxidation and light. The attractive design also pleases as a gift.





5 l party kegs

ADVERTISING AND LIMITED EDITION

We offer advertising and the popular limited edition 5 l party kegs and 2 l Cans (not only) for guys. They are suitable as a gift or kindness, and are also an item of interest for collectors. The attractive design of these packages is very suitable for the purpose of presentation and advertising not only for business purposes, but also for a variety of sporting, cultural and social events.

For more details about the possibility of ordering and production, contact us at

pivovar@pivovarsvijany.cz

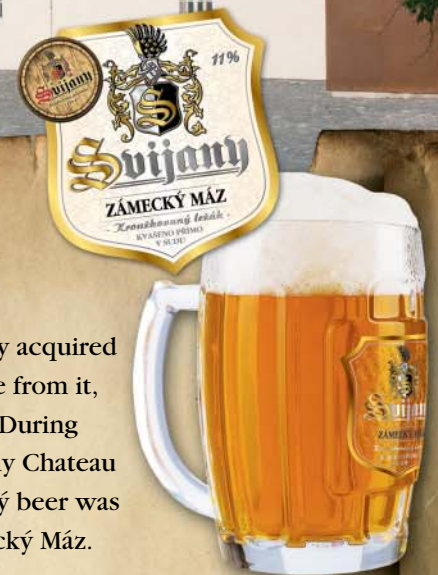
2l cans
(not only)
for guys





SVIJANY CHATEAU

The chateau and brewery have always belonged together. In 2013, Svijany Brewery acquired the decaying castle and decided to make a cultural and social center of the village from it, which it managed with the assistance of a grant from the EEA 2009-2014 fund. During the reconstruction and archaeological research, rare finds were discovered. Svijany Chateau is currently accessible to the public. At the opening of the chateau, a new Svijanský beer was added to the assortment - a krausened lager fermented right in the barrel - Zámecký Máz.





Zámek Svijany
· 1578 ·




The Great
Chapel



Info Centre

The renovated chateau offers a wide variety of cultural events and entertainment for the whole family. Visitors can for example see the so-called Great chapel with painted decoration from the years 1610 - 1620, as well as an exhibition on the history of the chateau and its surroundings. The largest exhibition at Svijany Chateau is an archaeological one. On the route in the southern wing of the chateau you will learn about 3,000 year old findings from around Svijany and Příkladovice. On display are the graves from the "Na Cecilce" burial site, the bronze treasure unseen elsewhere "Svijanský swan" and the latest, original findings from the chateau garden. In the brewing exhibition, you will find out how much beer cost in 301 under Emperor Diocletian, and you will see a number of historical images related to beer culture, but also the spa sector and the transformation of the brewery in historical photographs. The underground exposition offers photos of interesting underground spaces in the region. At the information center you will learn more about Iceland and the Montessori school, where children themselves can try out a lot of interesting things. In the chateau garden, you will find authentic archaeological sites and you will learn how these findings looked, you will see a wooden replica of the 3000-year-old shrine, or you can dig out the medieval Svijany "swinie". Since summer 2017, it has also offered accommodation and a restaurant.



The original state of
the chateau before
reconstruction



www.zameksvijany.cz • www.facebook.com/zameksvijany





SVIJANY PUBS

We are building our own network of "Svijany" pubs and restaurants. We want to offer all lovers of good beer the best beer they have ever tasted. The level and culture of serving beer in Czech restaurant facilities is not always the best, and we have set ourselves the task of improving it.

Therefore, we are developing a network of our own enterprises, which in Svijany you can often enjoy on tap straight from the tank, which offer the highest possible quality and freshness of beer in a pleasant environment with excellent cuisine and pleasant service.

We know that this is a difficult task and a long-term one, but we believe that it is the only right way for our gastronomic scene to go. We look forward to seeing you in one of our businesses, whose number is constantly increasing.





The current list of our "core" pubs and restaurants or any place where you go to "Svijany" can be found at:

<http://www.pivovarsvijany.cz/index.php/kontakty/kam-na-svijany>





Every year, for more than a quarter century, we have been organizing the Festival of Svijany beer, which is becoming increasingly popular and sought-after entertainment for the thousands of fans of not only Svijany beer, but also of good fun on hot summer days. The complete offer of Svijany beer, ice cream, tasting competition, souvenirs, tempting specials, great music on three stages ... All this can be found there, but the main thing is meeting with friends over a good beer.



Svijany Brewery is located in the small village of Svijany, lying on the edge of the Bohemian Paradise, next to the "Mlada Boleslav" highway to Liberec. It is one of the oldest breweries in the country and has a colorful history behind it. Over the years, it has been threatened with complete closure several times and it was only the hard work of people who were not afraid to take a risk at the right time, the integrity of craftsmanship, but also the heart, which each of the employees have put into it until today that stand behind its current success. Although the volume of beer production exceeding more 600,000 hectoliters annually ranks it in the group of larger breweries, it is still one of the few exclusively in the hands of Czech owners.

In Svijany, we honor tradition. That is why beer is still brewed here the same as it was in the middle of the last century, at a time when Czech beer became famous worldwide. We still brew it using the double-mash method, the beer is fermented in open vats in fermentation rooms and slowly matures in lagering cellars at low temperatures. We perceive the brewing process as a craft, and although we are forced to expand operations due to the growing interest in Svijany every year, we only use modern technology where it does not affect the traditional production methods.

***May God grant luck and joy!
Enjoy our traditional beer, the result of the skill and care
of experienced brewers, an unmistakable, perfectly prepared original!***



PIVOVAR SVIJANY, a.s.

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**eshop.pivovarsvijany.cz • www.pivovarsvijany.cz
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