

We uphold traditions







# HOW ARE OUR BEERS DIFFERENT TO OTHERS? IN THAT THEY'RE CONSISTENTLY GOOD!

How do we achieve this? Tradition and authenticity

Nowadays, everyone's in a hurry. However, at Svijany, we know that sometimes taking your time pays off. We do not look to simplify things or find shortcuts. We follow the traditional way of brewing beer that was typical for all Czech breweries in the last century, and which, unfortunately, is now slowly disappearing. Luckily, not in Svijany!

So how was authentic Czech beer brewed in the last century? It involved a double-mash brew, with thorough brewing of the mash and long hop brewing, followed by fermentation in open vats in a fermentation cellar, and subsequent maturation in lager tanks. This is how we still do it in Svijany.

That said, although we pride ourselves on tradition, we don't want to stand still. We have therefore modernised production, automated some processes, and try to save energy as much as possible, even in terms of labour. However, we do so only where modernisation does not impact the quality and our own methods of beer production! We adhere strictly, sometimes meticulously, to the methods used in the production of beer which made the Czech Republic famous in the second half of the last century.



Petr Menšík | Svijany Master Brewer since 2000



# **SVIJANY BREWERY**



The current owners of the Svijany Brewery are the Kučera family from Liberec.

All members of the family continue to participate in the successful development of the company.



Our brewery is located in the small village of Svijany, which is situated on the edge of Český ráj (Bohemian Paradise), just off the highway near Mladá Boleslav leading to Liberec. It is one of the oldest breweries in the country and has a colourful history. Over the years, it has been threatened with closure several times. Today, its success comes down to the enthusiasm and hard work of people who were not afraid to take risks at the right time, craftsmanship, but also the heart that every employee puts into it.

Although production exceeds 600,000 hectolitres per year and the brewery belongs to a group of larger breweries, it is still one of the few in the hands of exclusively Czech owners.

We honour traditions in Svijany. That is why beer is still brewed here, as it was in the middle of the last century, at the time Czech beer became famous around the world. This involves a double-mash brew, with thorough brewing of the mash and long hop brewing, followed by fermentation in open vats in a fermentation cellar, and subsequent maturation at low temperature in lager tanks. We see the beer brewing process as a craft, and although we are forced to expand our operations every year due to the growing interest in Svijany beers, we only use modern technology where it does not have an impact on traditional production methods.

Enjoy our traditional beers, which are the results of the skills and care of our experienced master brewers.

Each one is a perfectly crafted original!

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# **HOW IT ALL BEGAN**





1564

The history of the brewery goes back to the second half of the 16th century. 1602

The village, including the fortress and brewery, is acquired by Jáchym Ondřej Šlik, a well-known figure in Czech history and anti-Habsburg resistance fighter.



The arrival of the Rohans, Svijany is annexed by Sychrov.



The brewery is bought by its then tenant and brewer Antonín Kratochvíl, whose family greatly improved and modernised the brewery.

1945

The brewery is confiscated. It was then nationalised and became part of the state enterprise North Bohemian Breweries, n.p.

1992

Establishment of state enterprise Pivovary Vratislavice nad Nisou,

which includes Svijany Brewery.

1990

Transformation of state enterprise into a joint stock company.

1912









1345

First mention of Svijany; the village is owned by a Cistercian monastery in Mnichovo Hradiště.

1565

The village is acquired by Jaroslav of Vartenberk, who builds a Renaissance fortress at the site.

After the execution of J. O. Šlik, ownership transfers to the Wallensteins, who lived here until 1814. They had the fortress converted into a castle and the brewery expanded.

1939

The Kratochvíl family dynasty

is forced to sell the brewery

back to the Rohans.

# ... THE MORE RECENT PAST



# 1998

In 1998, Pivovar Svijany s.r.o. was established and became the new owner of the Svijany brewery. Thanks to the work of a team of capable people led by director František Horák, things start to look up.

2001

Production

exceeds the magical

100,000 hectolitres

for the first time.

Production at the brewery stands at 43,000 hectolitres.

# 1997

The brewery becomes part of the English company Baas. Svijany Brewery is the oldest and smallest brewery in the group. Due to the commercial strategy, Svijany Brewery experiences a sales crisis and is threatened with closure.

A change that almost amounts to a miracle occurs at the proverbial twelfth hour.



The company is transformed into a joint stock company. Production doubles compared to 2001 to 200,000 hectolitres.

# 2008

The production threshold of 300,000 hectolitres of beer is exceeded.

# 2006

Svijany Brewery buys a stake in a hop cooperative in Polepské blaty, thereby securing this key raw material.

# 2010

The brewery surpasses 400,000 hectolitres of sold beer, making Svijany the strongest regional brand in Liberec and Jablonec. The brewery also grows in popularity in other regions in Bohemia and Moravia.

# 2014

2013

Svijany Brewery becomes

the new owner of the nearby

castle. The castle, which was

in a dilapidated state, is sub-

sequently reconstructed with

the help of EEA funds.

The growing popularity of Svijany beers in the neighbouring country of Slovakia results in the setting up of a distribution branch there to ensure supplies of fresh beer to the whole country. In mid-2014, Svijany Castle & Hotel opened to the public for the first time.

# 2017

In June, the newly renovated

the public. Production exceeds

600,000 hectolitres of beer

Svijany Castle opens to

for the first time.

2016

At the end of the year, the Liberec Town Hall Cellar, the first branded restaurant of the brewery, also ceremoniously opens its doors.

# 2021

2018

beer in a can in

the Czech Republic.

Opening of a new canning

line and the introduction

of the first unpasteurized

In line with all the other firsts, Premium Šlik lager is brewed for the first time and the brewery presents its very own exclusive designer beer glasses.

# 2022

A beer spa is officially opened on the grounds of Svijany Castle.

# 2023

Our beer range is expanded to include unstabilised beer - Beer Straight from the Cellar - in an advanced flip-top bottle.

VO PŘÍMO SKLEPA

BEZ MANA







# WITHOUT QUALITY RAW MATERIALS

Good beer is not only about the brewing process, but also about the ingredients.

On this front, we never compromise!



### BOHEMIAN AND MORAVIAN MAITHOUSES

### **SMALL AND INDEPENDENT**

The vast majority of our production uses threshed malt made from varieties of barley approved for the production of Czech beer. These originate from small, independent Bohemian and Moravian malthouses.



Malt is an extremely important raw material for beer production. After all, it shapes the resulting character and taste of the beer. For classic Czech beers of the Pilsner type, we need malt produced traditionally, just like we produce our beers. Unfortunately, large malthouses cannot do this, so we buy it from several small, independent malthouses that do it excellently.

### YEAST

We use our own strain of brewer's yeast, which is stored with the Brewing and Malting Research Institute. We grow the strain in the brewery in our very own propagation station.

# NOT A DROP OF BEER!

## **HIGH QUALITY WATER**

### FROM OUR OWN WELLS

We have a total of seven wells in the brewery from which we draw water for beer production. The boreholes are between sixty and eighty metres deep. The composition of this deep water is ideal for making beer.

### THE FINEST SAAZ HOPS

### - SEMI-EARLY RED

We exclusively use hops from our own farms in the renowned hop-growing area of Polepské blaty, which we tender with great care.

# OUR OWN HOP FARMS IN THE EXCEPTIONAL

### HOP-GROWING REGION OF POLEPSKÉ BLATY

Hops are a key raw material for us. As a result, in 2006, we bought a share in a hop cooperative near the village of Okna in the Litoměřice region. Hop farms in the Czech Republic are ageing, or have often been over-cultivated, producing less and less good quality traditional hops. We did not want to replace this indispensable raw material with hops from abroad, so we ensured a sufficient supply of it in the future.

We grow traditional Czech hop varieties on dozens of hectares in the area of Polepské blaty. We tender them with great care, producing more than enough for our own needs. The surplus we sell to other breweries in the Czech Republic and abroad. Since 2006, we have also successfully reintroduced the classic Osvald clone of the traditional Saaz hop, which was almost completely displaced by overbred "merists". We add it to all our beers during the final hopping and use it to brew our Premium 450 pale lager.



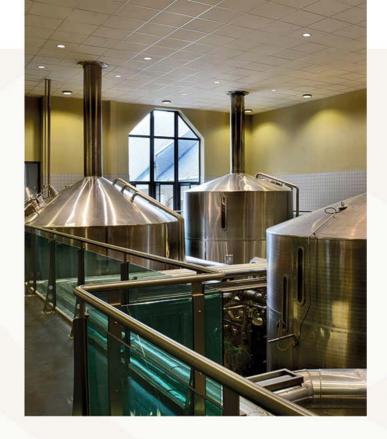




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# 1. BREWHOUSE

- we mix the correct ratio of threshed malt with water
- by heating to different temperatures, starch turns into sugar with the help of malt enzymes
- the decoction method is used to create double-mashes
- we drain and separate the wort from the mash
- we brew the wort with hops, which preserves and in particular gives the beer a pleasantly bitter taste and hop aroma

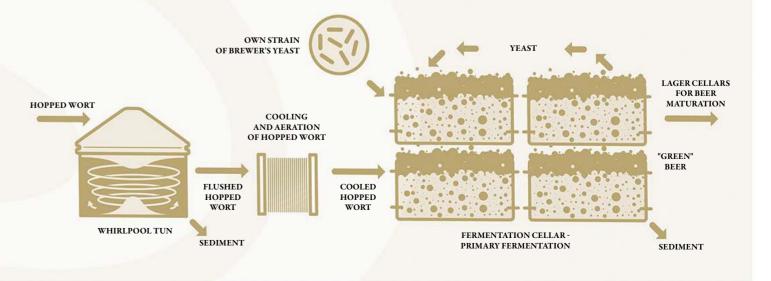


### THRESHED MALT MALT WATER FROM HOPPING WITH HOPS CRAFT MALT SCRAPER WASTE OUR OWN WELLS FROM OUR OWN FARM HOPPED WORT WORT 2. MASH MALT SILO MASHING-IN PAN MASHING TUN FILTRATION TUN HOPPED WORT PAN

# 2. PRIMARY FERMENTATION

- we separate the hopped wort from the mash in whirlpool tuns
- we cool, aerate and ferment the hopped wort with our own strain of brewer's yeast
- primary fermentation takes place in open vats and at low temperatures
- in the fermentation cellar, the yeast converts most of the sugar into alcohol and carbon dioxide
- after 6 to 8 days of fermentation, the beer is cooled quickly, the sludge released during the fermentation process is removed from its surface and the so-called green beer "barreled" into lager tanks
- the yeast deposited at the bottom of the vat is thoroughly washed and the hopped wort re-fermented with it





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# 3. BEER MATURATION

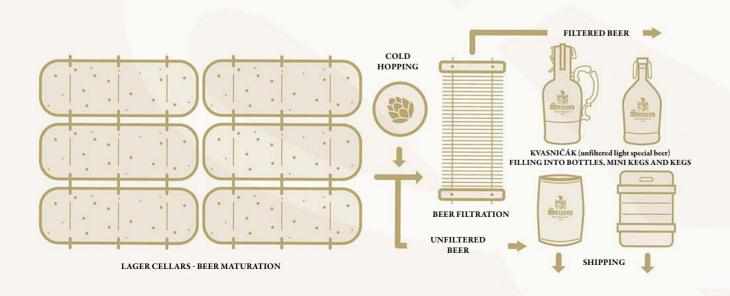
- lager tanks are containers with a diameter of 240 cm that are located in lager cellars
- the diameter of the tank is very important for making sure the fermentation process is always carried out in the same, correct way
- the beer takes 30 to 60 days to mature depending on the type of beer, this time determines the taste, aroma, drinkability, foaminess and zest of every traditional Svijany beer

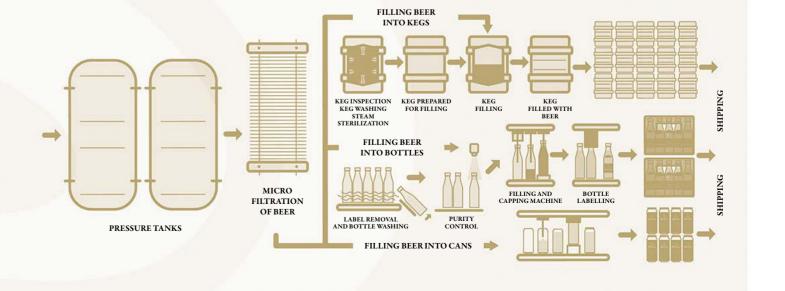


# 4. BREWING

- we transfer the beer into pressurised tanks
- through a microfilter, the remaining and now unwanted yeast and microorganisms are removed from the beer
- we then fill the beer into bottles, cans, kegs and barrels so that we can deliver them to our customers as soon as possible
- we do not chemically treat or pasteurize the beer during bottling, as a result of which it retains the original properties of a healthy natural drink







14 | PRODUCTION PROCESS DIAGRAM | 15



# TRADITIONAL BEER DESERVES

# **DECENT PACKAGING**

### Glass bottle NRW 0.5 L

Who doesn't know this classic bottle design. In the past, beer used to come in both green and brown bottles. We use brown bottles because we consider them to be better. The history of the original beer bottle dates back to England in 1821, but ours originated in Germany in the 1980s (Nord Rhein Westfal). We use it because we like its shape, and don't think it's necessary to reinvent the wheel so to speak, just to impress. We may be conservative in this way, but feel like we are more about what's inside.

### Glass jug 1 Land 2 L

When we were thinking about what packaging to put our yeast beers in, this two-litre jug and its litre sister caught our eye. They not only look beautiful, but the beer also tastes great from them.



# SVIJANSKÝ MÁZ

### Cans for men 2 I.

Traditional authentic beer deserves decent packaging!

Cans have been a traditional form of packaging for beer since 1935. They are practical, as well as easy to store and recycle. Unlike PET bottles, they keep the beer in good condition for a long time, protecting it from oxidation and light. The attractive, limited edition 2 L can is a delightful gift to receive.

The cans are resealable and made from metal.



# Party mini keg 5 L

As the name suggests, this mini keg is ideal when you drink with more people at once but there's still not enough of you to buy a keg. The mini kegs we use have a convenient tap and can be refilled, for example in our brewery shop.



## Kegs 15 L, 30 L and 50 L

This is the most common packaging made specifically for beer. It must be filled by machine, is returnable and therefore reusable. It is a very suitable form of packaging that protects the beer from deterioration due to air or light. Kegs are made in 15 L, 30 L and 50 L formats. Our filling plant is fully automated and robotic.

### Aluminium cans 0.5 L

The brewery also offers classic cans. The brewery had the canning line built in 2018, which can be considered a very modern facility. We are the first Czech brewery to put unpasteurized beer into cans.



# Flip-top bottle

0.75 L and 1 L

Special beers deserve luxurious packaging. Our strongest beer, Svijany 20, and our unstabilised 12% beer, Beer Straight from the Cellar, are bottled into customised bottles with ceramic flip-top closures.



# **TRADITIONAL BEER**

**INMODERN PACKAGING** 

At Svijany we believe in tradition and this is reflected in our packaging.

The central theme is the coat of arms in a shield, which refers to our history since 1564 and the long ownership of the brewery by noble families.

Up to the present day, we have never resorted to the use of plastic packaging, only using those forms that preserve the quality and freshness of our beers.

That is why we use brown glass NRW bottles to limit light exposure and use recyclable 2 L metal cans instead of plastic bottles. Kegs are still the most important to us, because they can be used repeatedly. We recommend trying a draught beer in our pub, as well as enjoying the taste of our unpasteurized beer.



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Šlik

Svijanh

Svijam

# SVIJANY CASTLE

Svijan Castle and brewery have always belonged together. In 2013, the Svijany Brewery purchased the dilapidated castle and decided to turn it into the cultural and social centre of the village, which it succeeded in doing with the help of a grant from the EEA Fund 2009 - 2014. Svijany Castle offers guided tours of its exhibitions, hosts Arcana adventure games, organises a number of cultural and social events, and is a venue for weddings, corporate events and teambuilding exercises.

The Castle includes a stylish three-star hotel located on its upper floors. Svijany Castle & Hotel has 17 modern rooms with a capacity of 41 beds.

In 2016, to celebrate the opening of the Castle, the brewery's product range was expanded to include a new beer, Svijany Zámek – a krausen lager fermented directly in the keg.



# SVIJANY BEER SPA

Relax your body and mind in the beer spa that the brewery built in 2021. The use of fresh, premium quality raw materials, the stylish environment and professional care, guarantee an unforgettable experience that will satisfy even the most demanding of customers.

Experience a bath in the oak whirlpool tub with the addition of brewer's yeast, malt and hops, tap Svijany Zámek krausen lager directly from the tub and relax on the straw bed. A private beer bath will not only provide you with moments of rest and relaxation, but will also have a positive effect on your entire body.





# BEER GLASS

We brew Svijany beers like bottom-fermented lagers. This type of beer is suitable to drink from a traditional wide beer glass with a handle. This enables the taste of the beer to stand out, so that you can enjoy the full range of flavours it has to offer.

The original Svijany beer glass was created first in our design workshop and subsequently in the glassworks. The result is an authentic, original and beautifully cut beer glass that makes drinking Svijany beers an even better experience. It was made to accompany the commemorative Svijany Šlik beer, but also brings out the taste of our Premium 450 lager and unpasteurized beers.





# **ADVERTISING AND LIMITED**

# **EDITIONS**

We offer popular promotional and limited edition 0.5 L cans, 5 L party mini kegs and 2 L cans (not only) for guys. They are suitable as a gift and enjoy lively collector interest.

The attractive design of these forms of packaging fulfills the purpose of presentation and advertising well, not only for corporate purposes, but also for various sports, cultural and social events. Do you have your own graphic design and just need to prepare your data for printing? Or do you want us to arrange the entire process, including the design? We will be happy to do anything for you.

For more details on ordering and production options, please contact us.

### **■ PIVOVAR@PIVOVARSVIJANY.CZ**



**INFORMATION ADVERTISING** AND LIMITED EDITIONS

















# **NEW ECOLOGICAL PACKAGING**

# **TOPCLIP**

The Svijany Brewery is the first brewery in the Czech Republic to use paper TopClips for packaging 6-packs. This patented packaging from Smurfit Kappa is a replacement for plastic foil. The packaging is completely free of plastics, adhesives, is recyclable, fully renewable and harmless to nature. The advantages of this form of packaging are not limited to the environment, but also extend to the end customer – easy handling due to grip holes and hygienically covered can tops prevents contamination. Locking holes ensure the cans can be reattached so that you can take them to the reverse vending machine.

Although we brew beer the old-fashioned way, we think about the future. This is reflected in modern packaging that is friendly to our planet.











# Advantages of TopClip packaging

Holding holes, The hygienically simple and safe handling covered can top prevents contamination Large communication and branding area Double-lock can attachment system Can be easily taken to the reverse vending machine without breaking the cans **Excellent presentation** of the product itself **Optional** orientation of cans Can be packed as a 4-pack or 6-pack **FULLY RECYCLABLE** AND BIODEGRADABLE

100% PLASTIC AND ADHESIVE FREE

REDUCTION OF CARBON FOOTPRINT BY OVER 30% COMPARED TO SHRINK FILM

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# **OWN CHAIN OF SVIJANY PUBS**

We want to offer all lovers of good Czech beer the best beer they have ever tasted. That's why we are developing our own chain of Svijany pubs and restaurants, located not only throughout the Czech Republic, but also in Slovakia. In our pubs, beer receives the highest quality care, so you always get it fresh and perfectly poured. This is handled by our quality managers who regularly train and check the quality of beer pouring and service.

That's why we believe you will be happy to come back regularly for Svijany beers.





















# SVIJANY BEER FESTIVAL

For more than 30 years we have been co-organising the Svijany Beer Festival. The event has become an increasingly popular one for thousands of fans of Svijany beers, but also those looking for a fun day on a hot summer's day.

You will find a full range of Svijany beers on offer, beer ice cream, tasting competitions, souvenirs, tempting specialties, excellent music and much more.





























# **BEER FOR BREWERY PRICES**



Our range of beers can be purchased in the brewery shop on site. In the store, you can buy beer glasses, clothing, gifts, promotional items and our complete range of beer products. If interested, we also offer the possibility of ordering gift packages. A team of trained staff is at your disposal with a selection of Svijany beers.

We look forward to your visit.

# INFORMATION ABOUT OUR COMPANY

# **E-SHOP**

It goes without saying that you can also buy our range of products in our e-shop.

In our e-shop, you will not only find our entire beer range, but also clothing, cycling jerseys and many other promotional and gift items. The beer is always bottled fresh when ordered. In addition, we can also deliver 15 L barrels to your home, so they can easily be ordered from home. You can also pick up your order from the store in Svijany or from our collection point in Liberec.

Pivo až k vašim dveřím





**E-SHOP** 

32 | COMPANY STORE E-SHOP | 33



# ABOUT SPORT

The brewery is full of athletes, which is why we actively sponsor various sports bodies. The brewery jerseys can be worn by anyone, as they are available in the e-shop or company stores.

The Svijany Arena in Liberec is an ice rink that is open for public skating and is home to the TJ White Tigers Liberec, an ice hockey club for juniors, as well as a skating school.

Our ambassador, Lukáš Krpálek, represents the Czech Republic in judo and is a two-time Olympic champion in 2016 and 2020.

The Svijany logo can also be found at other sporting events, such as cycling races, hockey, football, volleyball, bowling and floorball.

In addition, we are honoured to support a number of smaller sports clubs, volunteer firefighter corps, and hunters and gamekeepers in the region.













# EXPORTS AND SVIJANY ABROAD

Currently, Svijany Brewery exports around 12% of its total production per year, with the expectation that this figure will continue to grow. Neighbouring Slovakia represents the largest foreign sales market, to which we export about 90% of all foreign exports. The steady sales growth there in recent years comes down to our own distribution network of business partners and the interest of local consumers in our excellent beers!

Trucks loaded with a full range of Svijany beers set off daily from the Czech Republic. Other export markets are mainly neighbouring countries, with Poland presenting the greatest potential. In recent years, exports to the country have doubled in volume – especially of beer in kegs and bottled beers. We also regularly export beers to Hungary and Bulgaria, and in the summer season to Croatia. Our beers are gradually becoming popular with customers in Italy, France and Scandinavia, too!

# TOUR OF SVIJANY BREWERY

The Svijany Brewery organises private tours of the brewery for the public. Come and see for yourself how we prepare beer for you in the traditional way. Discover the secrets of traditional Svijany beer production, see all the production processes and taste unfiltered beer directly from the lager tank. During the 60-minute tour, you will visit interesting areas of the brewery with our guide. The tour is also possible in English and German by prior arrangement.

**EXKURZE@PIVOVARSVIJANY.CZ** 



TOUR OF SVIJANY BREWERY



# WE'RE GLAD YOULIKE IT!

The Svijany Brewery has won many awards in the past, in the Czech Republic and abroad. It's both an honour and a commitment, as well as confirmation that the path we have taken is the right one. In the Svijany brewery, we live for one pursuit, the perfection of beer!

Evidence of this is our ever-growing production, product range and array of awards from laymen and professionals. We truly appreciate the fact that you like Svijany beers, which is why we still produce them using traditional methods that have remained unchanged for many years.



# Awards received in 1998 - 2022



91 x

Second place



84 x

Third place

**36 x**Other awards

























# Svijany Desítka 10%

### PALE DRAUGHT BEER

Alcohol content: 4.0%

Bitterness: 31 IBU

EPM, original extract: 10.2% w/w Colour: 10 EBC

The classic 10% is often forgotten as the popularity of lagers, specials and the 11% have risen. We think this is a great shame. Why? Because our 10% has always been an authentic beverage, with over 10% extract. We like to enjoy it together with lunch, when we meet at our brewery pub.

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

Unpasteurized beer.



**0.5 L** Glass bottle



20 x 0.5 L Crate



**0.5 L** Can



6 x 0.5 L TopClip



30 L Keg



50 L Keg



# Svijany 450

### PALE PREMIUM LAGER

Alcohol content: 4.6%	Bitterness: 42 IBU
PREMIUM	Colour: 13 EBC

Our Premium 450 lager was originally brewed as a special beer to celebrate 450 years since the founding of the brewery in Svijany. Luckily, everyone liked it, so it has remained permanently in our beer range. Brewed from selected threshed malt and semi-early Saaz red hops (Osvald clone). Fermentation, as with all Svijany beers, traditionally takes place in open vats in a fermentation cellar, and maturation in classic lager tanks. The Svijany Premium 450 is a full bready beer with a pleasant and intense mild bitterness.

### Ingredients:

water, barley malt, hops - semi-early Saaz red (Osvald clone).

### Unpasteurized beer.





# Svijany Máz 11%

### PALELAGER

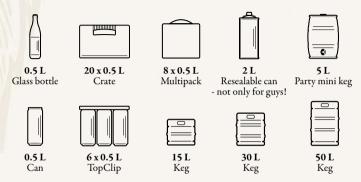
Alcohol content: 4.8% Bitterness: 34 IBU

EPM, original extract: 11.2% w/w Colour: 11 EBC

This unpasteurized 11% gained its popularity mainly due to its drinkability, delicate bitterness and golden colour. Svijany Máz is brewed from semi-early Saaz red hops, cultivated on our very own land in the region of Polepské blaty, and threshed malt from independent malthouses, according to traditional methods - fermentation in open vats in a fermentation cellar and matured in lager tanks.

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

Unpasteurized beer.





# Svijany Rytíř 12%

Alcohol content: 5.0% Bitterness: 45 IBU

Colour: 16 EBC EPM, original extract: 12.2% w/w

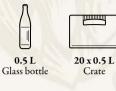
You will recognise Svijany Rytíř on the first sip - it is cold-hopped, which creates its very specific and unique bitterness. It also bears the distinct hallmarks of the brew master Petr Menšík, from whose experiments with home brewing Svijany Rytíř originated.

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

Unpasteurized beer.

### WE DELIVER

0.5 L



TopClip





Multipack

15 L

Keg





Resealable can - not only for guys!





30 L Keg

Keg



# Svijany Kníže 13%

STRONG PALE BEER

Alcohol content: 5.6% Bitterness: 42 IBU

EPM, original extract: 13.2% w/w Colour: 13 EBC

Svijany Kníže is a festive beer and is representative of traditional Svijany pale specials. It is brewed as a lager, but is stronger, so that the flavours and aromas typical of lagers stand out more. The taste of Svijany Kníže is pleasantly bitter and full-bodied. The beer is suitable to mix with Svijany Kněžna, with which it tastes really great.

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

Unpasteurized beer.





# Svijany Kněžna 13%

### STRONG DARK BEER

Alcohol content: 5.2% Bitterness: 33 IBU

EPM, original extract: 13.2% w/w Colour: 85 EBC

Exclusive dark beer made from selected special malts that infuse it with a specific coffee-toffee taste. It is denser because of the four types of roasted malts used, thanks to which it also naturally acquires its typical dark colour. Perfect for with food or mixed with any other Svijany beers - different combinations achieve different tastes and aromas.

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

Unpasteurized beer.





# Svijany Baron 15%

### STRONG PALE BEER

Alcohol content: **6.5**% Bitterness: **46 IBU** 

EPM, original extract: 15.2% w/w Colour: 15 EBC

Svijany Baron is one of our strongest specials. We still brew it as a lager, and although it's very strong, we have managed to tweak it so that it's not sweet on the first sip, and is alcoholic without making such a strong impression. It is for us, and we hope for you, the pinnacle of beer taste.

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

Unpasteurized beer.





# Zámek 11%

### KRAUSEN LAGER

Alcohol content: 4.8% Bitterness: 33 IBU

EPM, original extract: 11.2% w/w Colour: 11 EBC

We brewed Svijany Zámek 11% to celebrate the opening of Castle Svijany. It is based on Svijany Šlik beer and inspired by old recipes for beers that were delivered to inaccessible mountain huts before winter sets in. We re-ferment the finished filtered beer with fermented wort, often called "krausen", from which the beer gets its name. After a short period of fermentation, the beer is put into kegs and stored in lager cellars, where it ferments for at least another four weeks at 2 °C. The prepared krausen beer then goes straight to the customers.

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

Unpasteurized beer.

### **WE DELIVER**



2 L Resealable can - not only for guys!



15 L Keg



30 L Keg



**50** Ke

# Svijany fanda 11%

### BLENDED UNFILTERED LAGER

Alcohol content: 4.8%

Bitterness: 33 IBU

EPM, original extract: 11.2% w/w

Colour: 30 EBC

This unfiltered 11% was originally brewed as a one-off batch to celebrate the birthday of František Horák, the saviour of the Svijany brewery, who loved blended beer. However, everyone at the party liked it so much that we made more, and then even more. As a result, you can still enjoy it to this day.

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

Unpasteurized, unfiltered beer.

# Svijanty Svijanský fanda Rezanýležak -1564 NEFILTROYKÍ



1 L Special jug



**5 L** Party mini keg



15 L



30 L Keg







The only beer brewed by our brewery that is not of the Pilsner type. You can tell it from the rest of our beers at a glance due to its slightly cloudy, light yellow colour and specific aroma and taste, which is of bananas and cloves. It is characterised by its thick foamy head, strong bite, light bitterness and refreshing taste.

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

### WE DELIVER





15 L

30 L Keg



# Svijany Kvasničák 13%

### STRONG UNFILTERED BEER

Alcohol content: 6.0% Bitterness: 39 IBU

Colour: 14 EBC EPM, original extract: 13.1% w/w

Svijany Kvasničák is an unfiltered beer, which means that the brewer's yeast is preserved in it. It is therefore slightly cloudy. Its taste is pleasantly bitter and full-bodied. You can buy it in, among other things, festive two-litre glass jugs and one-litre designer bottles.

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

Unpasteurized, unfiltered beer.



Special jug



Special jug



Party mini keg



15 L Keg









### PALE PREMIUM LAGER

Alcohol content: 4.4%

Bitterness: 31 IBU

EPM, original extract: 11.2% w/w

Colour: 12.5 EBC

Jáchym Ondřej Šlik was one of the earliest owners of our brewery, and was above all one of the major leaders of the anti-Habsburg opposition, who found death at the execution site on the Old Town Square after the Battle of White Mountain in 1621.

On the occasion of the 400th anniversary of his death, we brewed Svijany Šlik beer in his honour - authentic, bottom-fermented lager made from the best ingredients that the Czech lands have to offer.

Ingredients: water, barley malt, Saaz hops.

Unpasteurized beer.

český rodinný pivovar • 1564 •

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### WE DELIVER



2 L Resealable can - not only for guys!



**5 L** Party mini keg



15 L Keg



30 L Keg



50 L Keg

# DUX

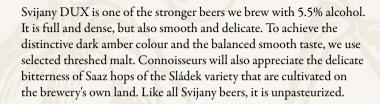
### STRONG PALE BEER

Alcohol content: 5.5%

Bitterness: 38 IBU

EPM, original extract: 13.2% w/w

Colour: 21 EBC



Svijany Dux is offered only during Czech Beer Days, an event that always takes place in the last week of September. It is brewed to celebrate St. Wenceslas - the patron saint of Czech beer.

Ingredients: water, barley malt, Saaz hops.

Unpasteurized beer.

### WE DELIVER



Resealable can - not only for guys!



30 L Keg



# Svijany 20

Alcohol content: 10% Bitterness: 46 IBU Colour: 20 EBC

Our strongest beer with 20% original wort extract. Svijany 20 is brewed from the highest quality ingredients on the market and was brewed to celebrate the 20th anniversary of the independent family brewery. It is deeply fermented and has a pronounced bitterness to it. As a result, after the first drink, it is not the alcohol that stands out, but its pleasant drinkability. You can also buy it in a designer bottle with flip-top closure.

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

EPM, original extract: 20% w/w

Unpasteurized, unfiltered, non-stabilised beer.







# Beer Straight from the Cellar

PALE LAGER

Alcohol content: 4.9% Bitterness: 30 IBU

EPM, original extract: 12.2% w/w Colour: 12 EBC

Besides beers for thirst, to drink with food or to enjoy while hanging out with friends, we also brew unique beers, beers for real connoisseurs. These include our exceptional 12% craft lager Pivo Přímo ze Sklepa (Beer Straight from the Cellar), which follows the recipe of Svijany Šlik.

This bottom-fermented lager is bottled into designer (returnable) bottles without filtration, stabilisation, pasteurization or any other treatment directly from the lager tank in the lager cellars of the Svijany brewery.

Ingredients: water, barley malt, Saaz hops.

Unpasteurized, unfiltered, non-stabilised beer.

WE DELIVER



Bottle with flip-top closure



# Svijanela Pomeranč

ORIGINAL LIMO

Alcohol content: 0.0%

No artificial colourings

Natural ingredients

In addition to flavoured Svijany beers, we have expanded our range of non-alcoholic drinks to include Svijanela Pomeranč (Orange). It is a naturally flavoured soft drink made from water from our wells mixed with orange juice, without artificial colourings, sweeteners and additives (E-numbers). This tapped soft drink served in restaurants or at summer events perfectly quenches your thirst.

**Ingredients:** water, sugar, no artificial colourings, made from natural ingredients.







50 L Keg



# Svijanela Kola

ORIGINAL LIMO

Alcohol content: 0.0%

No artificial colourings

Natural ingredients

In addition to flavoured Svijany beers, we have expanded our range of non-alcoholic drinks to include Svijanela Kola (Cola) with herbs. It is a naturally flavoured soft drink made from water from our wells mixed with fruit juices, without artificial colourings, sweeteners and additives (E-numbers). This tapped soft drink served in restaurants or at summer events perfectly quenches your thirst.

**Ingredients:** water, sugar, no artificial colourings, made from natural ingredients.







50 L Keg



# Svijanela Hrozno

ORIGINAL LIMO

Alcohol content: 0.0%

No artificial colourings

Natural ingredients

In addition to flavoured Svijany beers, we have expanded our range of non-alcoholic drinks to include Svijanela Hrozno (Grape). It is a naturally flavoured soft drink made from water from our wells mixed with fruit juices, without artificial colourings, sweeteners and additives (E-numbers). This tapped soft drink served in restaurants or at summer events perfectly quenches your thirst.

**Ingredients:** water, sugar, no artificial colourings, made from natural ingredients.







50 L Keg



# Svijanela Malina

ORIGINAL LIMO

Alcohol content: 0.0%

No artificial colourings

Natural ingredients

In addition to flavoured Svijany beers, we have expanded our range of non-alcoholic drinks to include Svijanela Malina (Raspberry). It is a naturally flavoured soft drink made from water from our wells mixed with fruit juice, without artificial colourings, sweeteners and additives (E-numbers). This tapped soft drink served in restaurants or at summer events perfectly quenches your thirst.

**Ingredients:** water, sugar, no artificial colourings, made from natural ingredients.



30 L Keg



50 L Keg





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