



# CZECH BEER

A TREASURE OF THE CZECH REPUBLIC



MINISTRY OF AGRICULTURE  
OF THE CZECH REPUBLIC



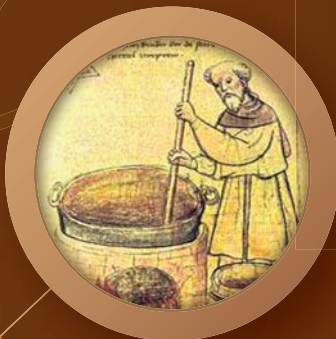
# BEER

Czech beer is a slightly alcoholic, isotonic beverage containing a large amount of vitamins and minerals. It is made using a specific method on a restricted territory of the Czech Republic from hops and malt of a specified quality with the use of sources of water with a specific mineral content. It is the most drinkable beer in the world – beer that always tastes great.

## Did you know that....?

- 90% of the production in the Czech Republic is comprised of pale beer of the Pilsner (Pils) type.
- Pilsner beer is the prototype of the international category of pale lager beer.
- The Czech Republic has the highest consumption of beer in the world: 144 l/person.
- The recommended daily dose for women is 2 small beers or two half-litres for men.
- A half litre of beer contains 200 to 250 calories, which is less than wine, sweet soft drinks and juices.
- Saint Wenceslaus is the Patron Saint of Czech Beer.

# HISTORY



*13th century*

King Václav II ordained that only burghers living in royal cities and monasteries had the right to brew beer.

*1034 - 1055*

Foundation charter from Duke Břetislav I – the oldest document on the growing of hops.

*1118*

First brewery in Bohemia established in Cerhenice.

*1353*

The first malting guild was established in Brno.

*993*

First mention of brewing Czech beer in the Břevnov monastery.

1000

1100

1200

1300

1400

1500



*17. 10. 2008*

Czech beer receives  
the EU's protected  
geographical indication.

*1873*

The establishment of the largest brewing association,  
the "Association for the Brewing Industry in the Kingdom  
of Bohemia", whose success is today's Czech Beer  
and Malt Association.

*1356*

The Golden Bull  
of the Czech King and  
Holy Roman Emperor  
Charles IV (1346–1378)  
recognises the right  
of all town citizens to  
brew beer.

*1842*

The first batch of  
bottom-fermented beer  
= CZECH BEER  
(Pilsner-type beer)  
brewed in the Town  
Brewery in Pilsen.

*Middle  
of the 19<sup>th</sup> century*

The golden age of the Czech brewing industry.

00

1600

1700

1800

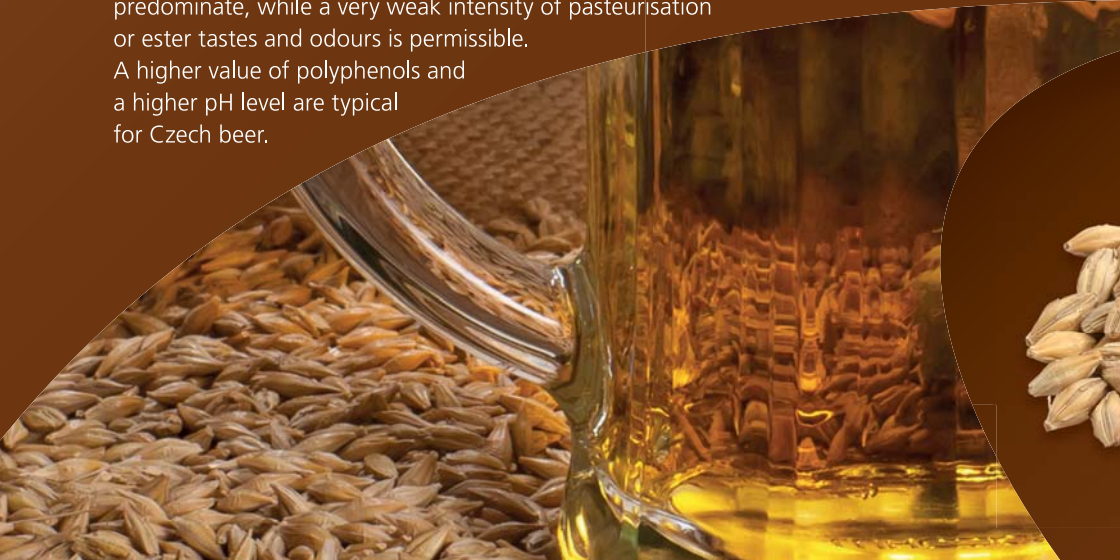
1900

2000

# Definition of **CZECH BEER**

A pale beer that has a distinct aroma of pale malt and hops. This beer has a medium sharpness, just like the fullness of its taste, which is primarily given by the difference between the apparent and achievable degree of fermentation. The intensity of the bitterness of the beer is medium to high, with the level of harshness being mild to slightly harsh. The beer is golden yellow in colour, with a medium to high intensity. The beer is sparkling and when being poured into a glass it creates compact white foam. Extra aromas and tastes are not permitted, the taste of malt and hops predominate, while a very weak intensity of pasteurisation or ester tastes and odours is permissible.

A higher value of polyphenols and a higher pH level are typical for Czech beer.



# HOPS

---



- The hop plant is a perennial plant that can grow in one location for up to 30 years.
- Czech beer is made from Czech Saaz hops, which gives the beer specific characteristics.
- Three to four Saaz hop cones are needed to produce one half-litre of beer.

# MALT

---



- Czech beer is made from sprouted and dried grains of barley.
- Pale Czech (Pilsener) malt is the most widely-used type of malt (a basic raw material for the production of all types of beer) and the basic raw material is spring malting barley.
- There are 2400 grains of malt in half a litre of 12° beer; this corresponds to 90–100 ears of barley.



# How Czech beer is brewed

Czech malt



malt mill



silo

mash tun

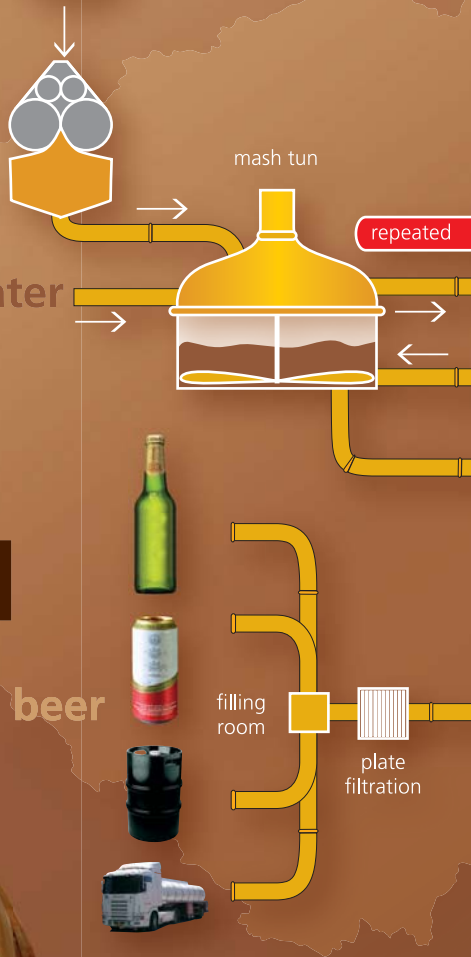
water

repeated

Czech beer

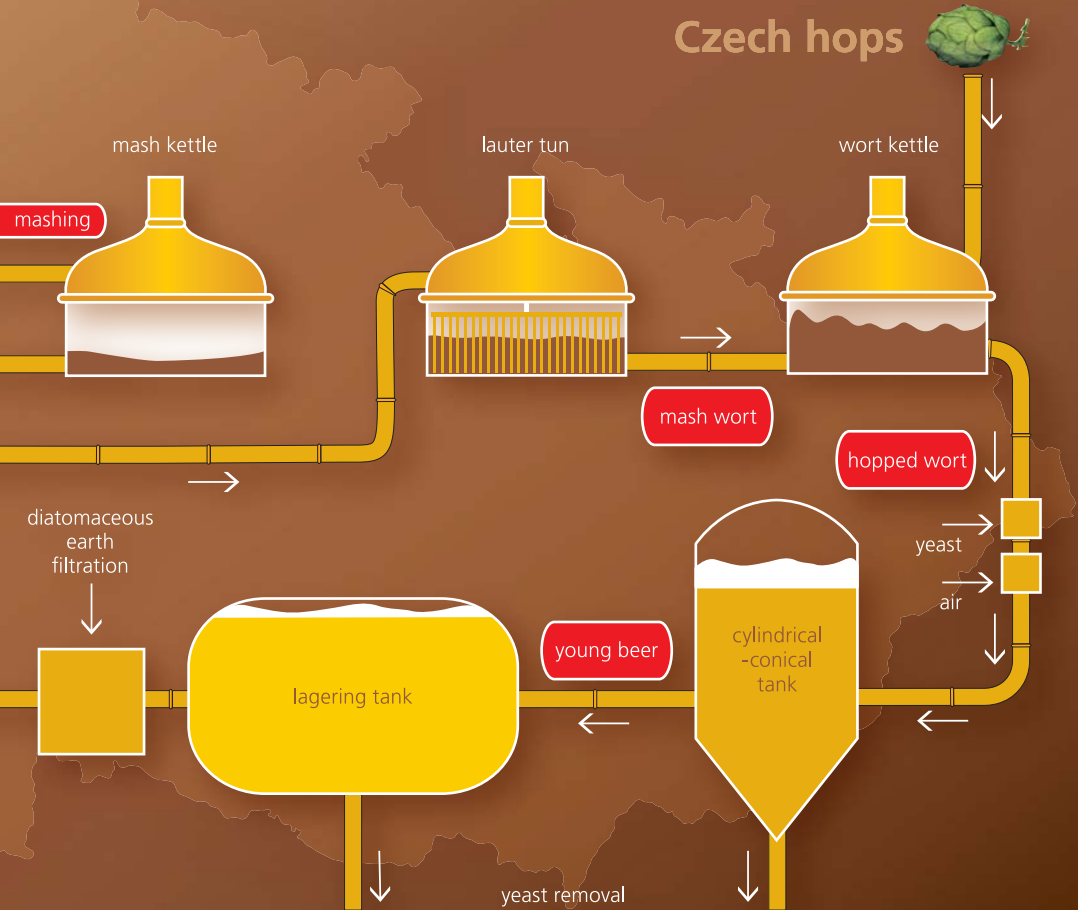
filling room

plate filtration





# Czech hops



# Protected geographical indication **Czech beer**

There is only  
one Czech Beer  
in the world!!!

## Uniqueness

of the Czech beer was confirmed by an independent accredited laboratory, the Research Institute of Brewing and Malting. The analysis of Czech beer demonstrated a statistically significant difference.



# The Czech Republic

- 78 867 km<sup>2</sup> / 10.5 million inhabitants
- production of beer – 19 million hl per year  
i.e. 184 litres/inhabitant i.e. 24 500 l/km<sup>2</sup>









# Contacts

**Czech Beer and Malt Association**

[www.ceske-pivo.cz](http://www.ceske-pivo.cz)

**Ministry of Agriculture of the Czech Republic**

[www.eagri.cz](http://www.eagri.cz)

**Research Institute of Brewing and Malting**

[www.beerresearch.cz](http://www.beerresearch.cz)





MINISTRY OF AGRICULTURE  
OF THE CZECH REPUBLIC

**Ministry of Agriculture  
of the Czech Republic**

Těšnov 17, 110 00 Praha 1

tel.: +420 221 811 111

e-mail: [info@mze.cz](mailto:info@mze.cz)

[www.eagri.cz](http://www.eagri.cz)



ČESKÝ SVAZ PIVOVARŮ  
A SLADOVEN

**Czech Beer and Malt Association**

Lípová 15, 120 00 Praha 2

tel.: +420 606 591 958

e-mail: [info@cspas.cz](mailto:info@cspas.cz)

[www.ceske-pivo.cz](http://www.ceske-pivo.cz)

ISBN 978-80-7434-179-3