



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

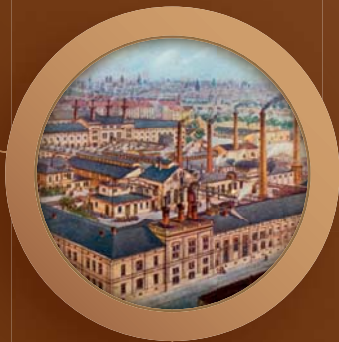
1400

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.



Middle of the 19th century

The golden age of the Czech brewing industry.

1842

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

1356

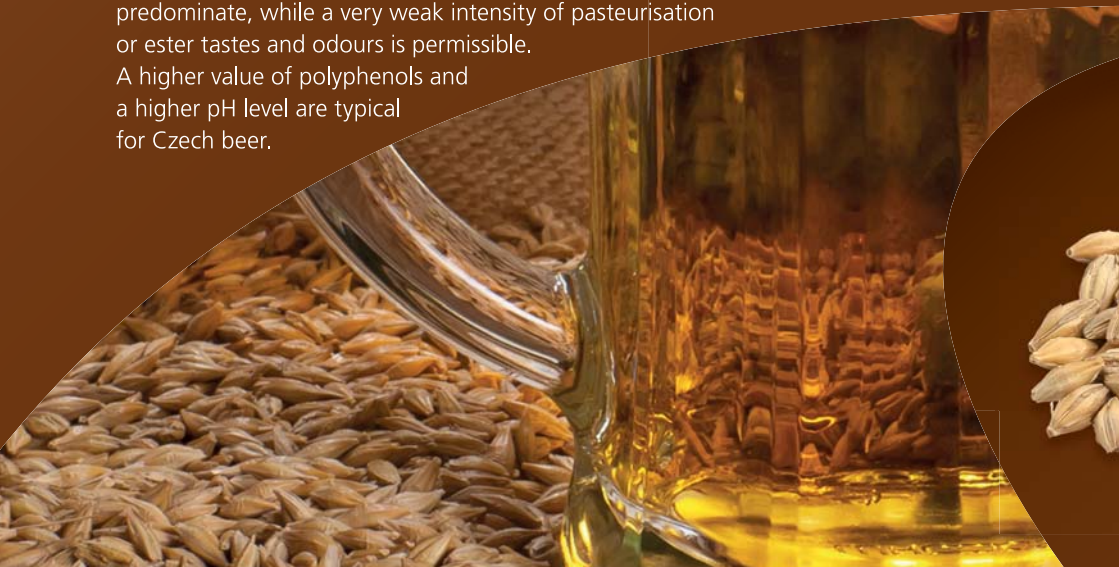
The Golden Bull of the Czech King and Holy Roman Emperor Charles IV (1346–1378) recognises the right of all town citizens to brew beer.



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

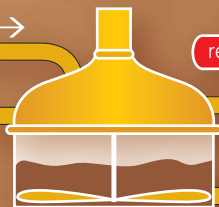


silo

mash tun

water

repeated



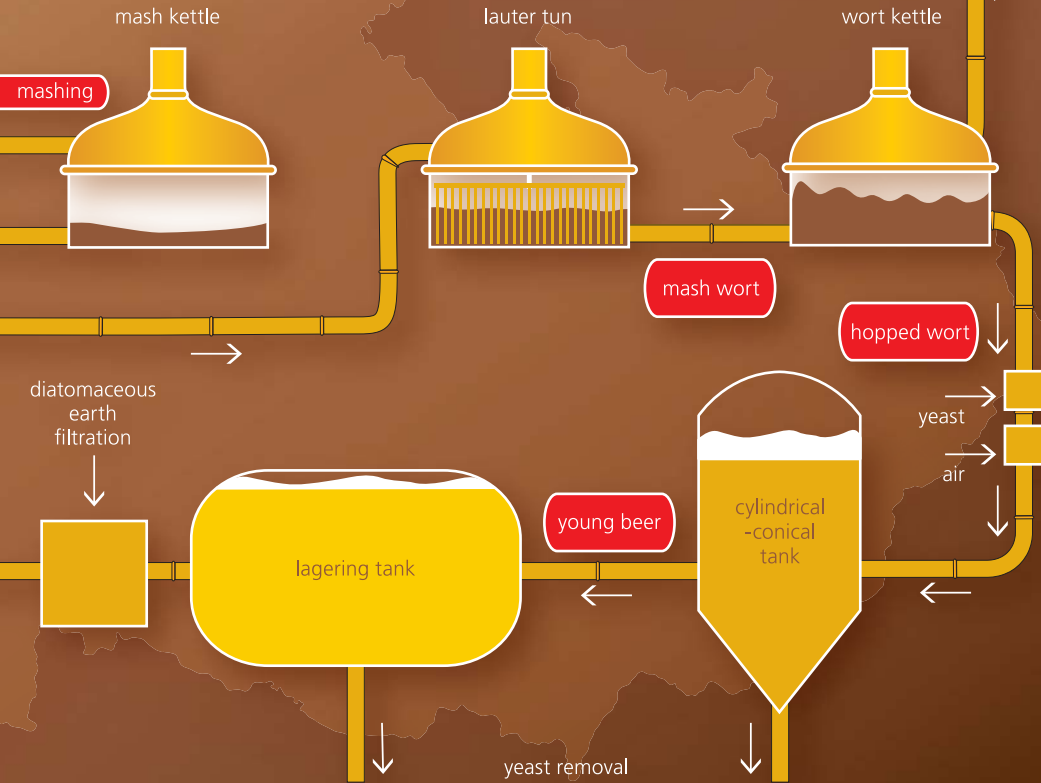
Czech beer

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 km² / 10,5 million inhabitants
- production of beer – 19 million hl per year
i.e. 184 litres/inhabitant i.e. 24 500 l/km²







A decorative horizontal band across the top of the page, featuring a microscopic view of beer foam with numerous small, golden-brown bubbles.

Contacts

Czech Beer and Malt Association

www.ceske-pivo.cz

Ministry of Agriculture of the Czech Republic

www.eagri.cz

Research Institute of Brewing and Malting

www.beerresearch.cz



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