



Brewing Like Czechs Do

Online workshop on all things Czech beer

November 1 & 2, 2023

A crash course in Czech beer and brewing organized by the Czech Consulate General in Toronto, Czech Embassy in Washington D.C. and Ministry of Agriculture of the Czech Republic.

Learn the theory and practice behind Czech lagers from Czech experts and brewers at a two-day online event. The theoretical first day will provide insight into history, technology, resources and equipment in the Czech brewing industry. Second day will offer an introductory course on the original Czech pour and will offer a guided rub of this year's samples of the Czech hops by Bohemia Hop (collaboration with David Carriere / Hop & Stuff).

You will be able to chat with Tomáš Kinčl (brewer and researcher at the University of Chemistry and Technology, Prague), Zdeněk Rosa (VP of Czech Hop Growers Union), Adam Brož (Head Brewmaster of Czechvar / Budvar brewery), representatives of Lukr, Lokál and many other Czech experts.

Register by October 15*: <https://forms.gle/uHhNPxcSKVRSjV1B7>

Inquiries can be sent to commerce_toronto@mzv.cz

*Hop samples will be distributed on a first-come, first-served basis. Registrations after October 15 won't be guaranteed sample delivery.



Consulate General of the Czech Republic
in Toronto



MINISTRY OF AGRICULTURE
OF THE CZECH REPUBLIC



Embassy of the Czech Republic
Washington, DC

**David
Carrière
& Associates**



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Day 1 – Introduction to Czech-style brewing, technology and resources

Start: 7AM PDT / 8AM MDT / 9AM CDT / 10 AM EDT / 11AM ADT

Duration: 2.5 hours

- Introduction, upcoming activities and opportunities for collaboration
- Czech brewing tradition and methods
- Perspective of a large brewery and a craft brewery
- Czech malt
- Czech brewing technologies
- Q&A

Day 2 – Practical workshops: hops and serving Czech beer (the beginning and the end of it all)

Start: 7AM PDT / 8AM MDT / 9AM CDT / 10 AM EDT / 11AM ADT

Duration: 3 hours

- Introduction to Czech hops
- 2023 Czech hops by Bohemia Hop, guided rub (with DCA / Hop & Stuff)
- How to correctly pour and serve Czech lagers? From pipes and glassware to techniques of pouring and serving
- Demonstration of the original Czech pour, including the styles of “mlíko”, “šnyt”, “hladinka”, “čochtan”, “řezané”, “míchané”
- Q&A

