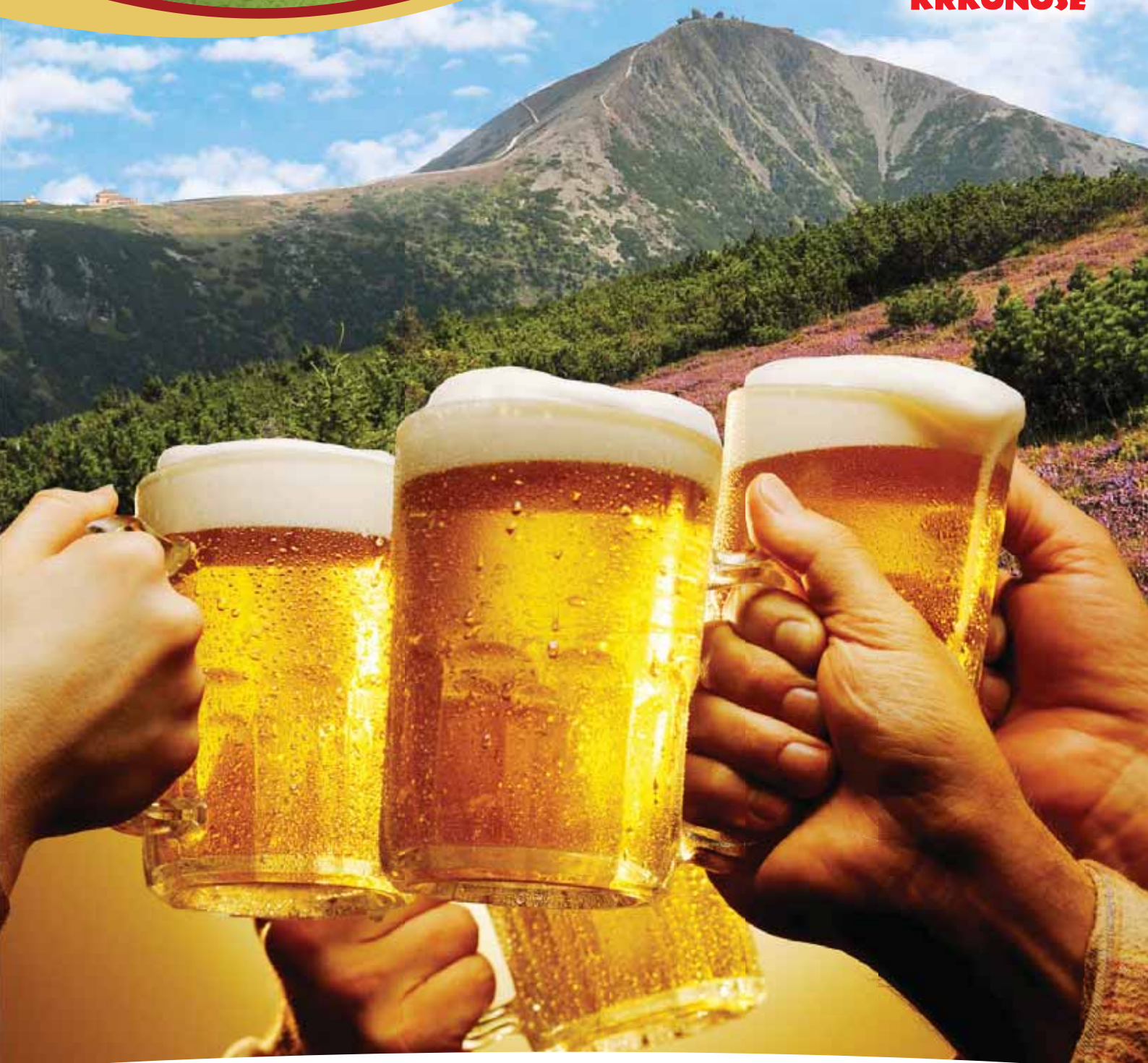
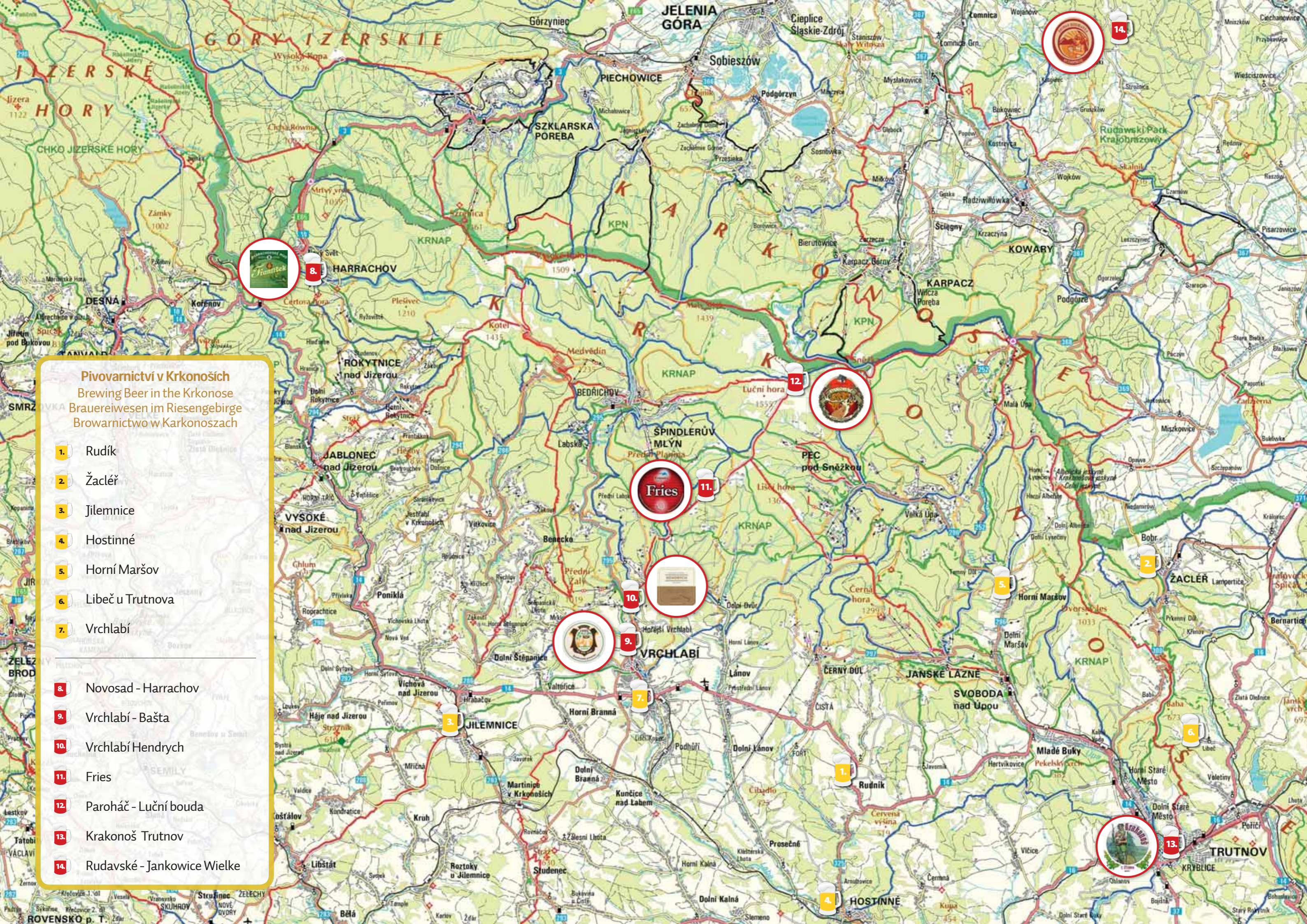


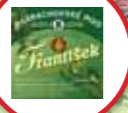
# Brewing Beer in the Krkonoše





**Pivovarnictví v Krkonoších**  
Brewing Beer in the Krkonoše  
Brauerieiwesen im Riesengebirge  
Browarnictwo w Karkonoszach

- 1. Rudík
  - 2. Žacléř
  - 3. Jilemnice
  - 4. Hostinné
  - 5. Horní Maršov
  - 6. Libeč u Trutnova
  - 7. Vrchlabí
- 
- 8. Novosad - Harrachov
  - 9. Vrchlabí - Bašta
  - 10. Vrchlabí Hendrych
  - 11. Fries
  - 12. Paroháč - Luční bouda
  - 13. Krakonoš Trutnov
  - 14. Rudavské - Jankowice Wielke



8.



9.



10.



11.



12.



13.



14.



*“Where beer is brewed, Everyone is enthused. Where beer is drunk, Life is all right.”*

## Beer Must Be of Divine Origin ...

**It will always be a mystery who first brewed beer. In any case, the recipe was known more than 5 thousand years ago – this is how old the first written and illustrated documents on the preparation and drinking of beer are. However, mankind has been consuming this ancient and refreshing beverage for a much longer time.**

**Many interesting publications have been issued on beer, the places where it is produced and interesting facts about drinking it. We have prepared a chapter for you on the history of brewing in the Krkonose Mountains. We want to inform you of the places where this “divine drink” is brewed in the highest Czech mountains. Come and taste beer in the Krkonose!**

### A Brief Trip Back into History

The history of brewing beer in Bohemia goes back to the early Mediaeval Period. Ancient Czechs initially brewed beer at home. A permit to brew was first issued to church institutions. Later, burgher or municipal breweries developed. Thanks to far-sighted owners and a quick understanding of the history of the brewing industry, many manorial breweries quickly transformed into industrial companies. At the beginning of the 20th century, breweries were founded by private owners and the first joint stock companies arose.

### Brewing Beer in the Krkonose

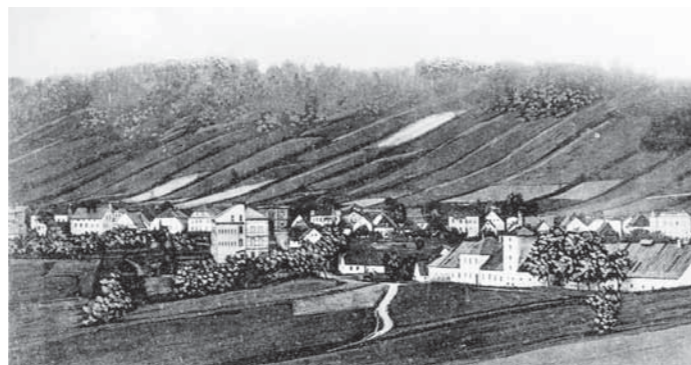
Brewing beer is a tradition in the highest Czech mountains. We can also find traces of many already extinct breweries. Here is a summary of them.

#### Rudnik

In the former Herrmannsseifen, now Rudnik, beer was brewed from wheat malt from the second half of the 17th century. The brewery was built next to the castle which, at the time, was no longer used as a manorial seat and later became a grain store. When the landlords changed, a brewery and stillroom were built on the site of the castle. The brewery included an American cellar and brand new water supply pipework. Thanks to modernisation of the equipment and the excellent mountain water, the brewery became profitable. In its heyday it produced almost 22 thousand hectolitres of beer per year. The brewer offered a 10° draught ale, 12° light lager and 14° black special. Its quality was well known in the mountains and submontane regions, and customers from Prague and even Pilsen, the capital of beer, ordered cartloads. It was even sought

after by connoisseurs in Bavaria. The brewery in Rudnik was in operation until 1953, when a unified cooperative was established. After that, it was used as a grain store, repair workshop and garages. The fermentation vessels were used to store cider and wine from the Vine Factory in Zamberk, and the premises were for a certain period even used as an egg store. At the end of the 20th century a group of enthusiasts wanted to renew the tradition of brewing beer; but their great plans came to nothing.

#### Zacler



The first records on brewing beer in Zacler date back to the end of the 16th century, when a brewery stood in the upper parts of the main square. A new brewery was built at the beginning of the 19th century. Beer was filled in barrels and bottles and supplied to pubs in Zacler and its surroundings. Later, the production only covered the company's own consumption. One hundred years later, the brewery burnt down, ceased operation and the building was later demolished.

#### Jilemnice

Brewing beer in Jilemnice is first mentioned in 1384, but the first small brewery near the castle was not established until the Baroque period. At the end of the 19th century the Harrach nobility, the landlords of the Jilemnice demesne, built a new steam-operated brewery near the old one which was turned into a malthouse. Before World War One, the Jilemnice brewery produced around 15 thousand hectolitres per year of beer of unusually high quality, which was three times as much as the production before the brewery was expanded at the end of the 19th century. After the war, production dropped to 2 thousand hectolitres, and despite a quick growth which followed it never reached the pre-war volumes. Already a national property, the Jilemnice brewery closed down in 1957 and the valuable building was left to dilapidate, being at first used as a store and later abandoned. An extensive reconstruction of the old brewery in the past ten years has helped to create four large halls, each with a different atmosphere. The exhibition halls of the Krkonose Museum and traditional craft fairs have become the main tourist attractions. It's just a pity that the neighbouring “new” brewery, once having a peculiar charm, remains unused.

#### Hostinne

Hostinne, just like many other Czech towns, used to have two breweries – the manorial and burgher. The latter was probably the first, dating back to the beginnings of the 16th century. The building of the manorial brewery can still be found, while only remnants of brickwork have remained of the burgher brewery.

#### Horni Marsov

The brewery in Marsov was first mentioned in 1599, and the one which we know today was established around the year 1800. It included the only local hotel at the time, the Pivovarsky dvur (Brauhoft), to which Count Berthold Aichelburg had a large theatre and concert hall built in 1855. Alfons Aichelburg, his son, finished modernisation of the brewery in 1879 with a boiling room that could produce 30 hectolitres. The heyday of brewing beer in Marsov was during the reign of the Czernin-Morzin family in 1908, with an annual production of 5300 hectolitres. The Marsov brewery and the hotel was purchased in 1926 by the Municipal Brewery in Trutnov, which closed down the brewery two years later, leaving in Marsov only the filling plant. The brewery burnt down in 1942 together with the hotel, and the remaining structures of the interesting building have been dilapidating since then.

#### Libec, near Trutnov

There used to be a brewery in Stara Libec, sometimes called Horni Libec, a village stretching along the Libecky brook. It was owned by the Municipal Brewery in Trutnov until 1887 and was closed down probably around the year 1890.

#### Vrchlabi

The town of Vrchlabi was proud of its brewery in the latter half of last century. In the 1990s beer was brewed using high quality water, drawn from Horejsi Vrchlabi, under the brand “Rybrcouk”. Lemonade production was launched later on. The plant ceased production at the end of last century.

#### Trutnov

The Trutnov brewery has been in operation since the mid-13th century. Its beer is supplied under the brand “Krkonos” – the name of the master of the mountains, to reflect the regional specification. The right to brew and serve beer was among the most important of municipal rights. As a royal town, Trutnov granted this right to only 149 houses, and brewing was prohibited within one mile of the town's limits. There were two breweries in Trutnov in the 16th century, namely Dolni (“Lower”) on the site of today's brewery, and Horni (“Upper”), where Skolni Street is today. They both burnt down in the mid-16th century.

#### Trutnov – the Present

The history of today's Municipal Brewery in Trutnov begins in 1582. In the year 1900, the brewery had 70 employees and produced 81,648 hectolitres of beer. The beer was supplied not only beyond the district's boundaries, for instance, to Liberec, but also outside the country, for instance, to Silesia.

In 1923, 14° beer was first brewed. The brewery was expanded in 1929–1935 in order to boost production. Pre-war figures on the production and sales of beer are incomplete; however, production did not exceed 100 thousand hectolitres per year.

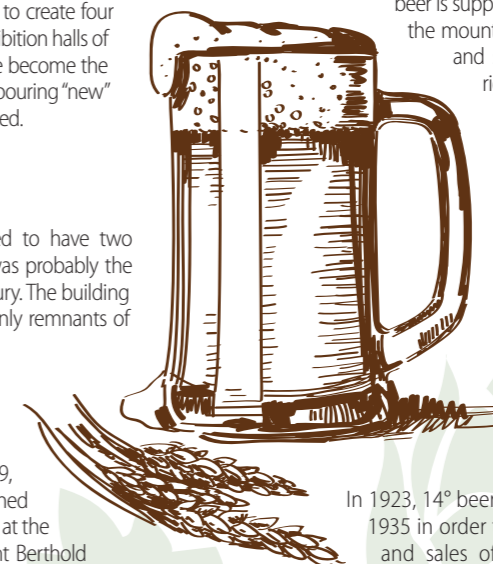
An important personality linked to the modern history of the Trutnov brewery is the former dissident, playwright, writer and president of the Czech Republic, Vaclav Havel, who worked here in the 1970s as a labourer.

Since 1994 the brewery has been run by a Trutnov-based company, Krkonos spol. s r.o.

**The Krkonos brewery** uses traditional technology of brewing using water from its own well and produces five types of beer, with a total volume of over 100 thousand hectolitres per year.

The brewery premises comprise a hotel with a beer pub and a company shop with a side assortment of souvenirs, including its own tourist stamps.

The guild of brewers' coat-of-arms in combination with the municipal coat-of-arms reminds us of the hundred years of tradition of brewing beer in Trutnov. You can find it at the side entrance to the Old Town Hall (“Stara radnice”, now the entrance to a restaurant).





## There are two microbreweries in Vrchlabi now

### Family Microbreweries

Microbreweries in the Krkonose Mountains emerged very swiftly and enrich and add to the diversity of tourist attractions as they offer other opportunities besides consuming the tasty beverage. The practical benefits of modern research, allowing the use of mountain spring water with an admixture of ten litres of beer for baths. The offer therefore also includes the opportunity to take a beer bath, which refreshes the skin. Beer containing live yeast cultures with an ameliorating effect on the digestive system can be served during the bath. Microbreweries often offer tours with a detailed presentation on beer brewing followed by a tasting.



### Basta Microbrewery

**Krkonosky medved** ('Krkonosse Bear') beer with a cherry flavour contains 3.8 % alcohol. The Krkonosky medved light draught ale and Krkonosky medved dark lager contain 5 % alcohol. The brewery has recently introduced a special light lager with an admixture of honey and Krkonosky medved – Vesele pivo ('Merry Beer') containing 7 % alcohol. These beers can be tasted in a restaurant on the brewery's premises, decorated with copper beer tanks. Beer in bottles can be purchased directly at the brewery.



### Hendrych Microbrewery

This microbrewery offers solely unfiltered and unpasteurised beer. All beers brewed here are at the upper wort extract limit with a strong addition of hops. The beer achieves a full bitter taste which makes it different from the competition. Beer is prepared using the traditional method of two-stage fermentation with separate main and secondary fermentation. You can try the pleasant local pub to taste the H8 beer with its low alcohol content and the H11, H13 and H16 ALE beers. **Hendrych beers** can be ordered at other Krkonose restaurants, where it is supplied in barrels. The guided tour of the microbrewery and professional presentation are very interesting.

## There are microbreweries above 1000m a.s.l.

### Friesovy Chalets Microbrewery

'Fries' mountain beer is brewed from mountain water at an altitude of 1217m a.s.l. It is only available on the spot. You have to ascend above the tree line, where you can enjoy magnificent views of the landscape. When you reach Friesovy Chalets, you can try their 12° light beer, a traditional Czech lager, golden in colour, prepared from three types of malt and specific hops from the Zatec region. Or you can try their 13° semi-dark special beer, which is prepared from five types of malt and has a typical aroma, a fine flavour from the roast malt and a fine bitter taste. The microbrewery also offers an aromatic American-type 14° semi-dark ale, where hops are added in the cooling stage. This gives a burnt sugar taste and aroma, and a higher alcohol content.

### Lucni Chalet Microbrewery

The Lucni bouda mountain hotel lies at an altitude of 1410m a.s.l. and has the highest-located Central European microbrewery. Water from the nearby sources of the River Bile Labe ('the White Elbe') is used in the production of the beer. The microbrewery produces a traditional light and semi-dark lager, dark and wheat special and top-fermented Indian Pale Ale, a British-type ale. The beer is named **Parohac**, referring in Czech to the large herd of deer living near the chalet. Their grunt is best heard at dawn or dusk when they are most active. The beer bath offered here is an unforgettable experience that will top off your stay high in the mountains.

### Microbreweries on the Polish Side of the Krkonose

The tradition of beer brewing in Poland has not been as significant and historical as on the Czech side. A modern microbrewery called Miedzianka was built in Janowice Wielkie, near Jelenia Gora. It is renowned for its **Rudawskie, Cycuch Janowicki and Górník beers**. The architecture of the modern building allows pleasant views of the romantic valley of the River Bobr when consuming beer. A visit to the beautiful Valley of Palaces and Gardens in the Jelenia Gora basin can be combined with a visit to the Miedzianka microbrewery.

### Recommended Trips

The **Krkonose Beer Trail** on the Czech side of the Krkonose connects Vrchlabi, the Friesovy Chalets microbrewery and Lucni Chalet microbrewery. The 22km long trail offers a nice hike with beautiful natural sceneries, panoramic views and breath-taking glimpses of the Krkonose Mountains, and will also let you learn about interesting settings and taste original beers with an exquisite taste. Have at least two in each place. You will get a stamp in each microbrewery you visit if you consume their beer, and you will get a gift at the last one. If you like their beer and decide not to continue your trip you can stay overnight at each trail station. The Krkonose Beer Trail is open



## How Beer Is Brewed

Malt barley is sorted and then there begins a process which takes several dozens of hours, when it is immersed, soaked, left to sprout, turned and dried. The malt is cleaned of its roots and stored to mature. After that it is ground, milled, skimmed and mashed, mixed with water, sieved to separate the liquid from solid draff and put into a tank where the wort is "spiced" and cooled. After yeast is added, bottom fermentation begins and alcohol is produced. Young beer is then left to finish fermenting in tanks. The remaining yeast is filtered off, the beer is pasteurised and then packaged. Isn't it easy?

**Come and stay in the Krkonose, where people love beer. They like to meet and sit in a pleasant place, have a chat, enjoy themselves and drink the "divine beverage" together.**

from 1 June to 30 September every year. You can collect stamps over the whole four months. A flier with information is available from the microbreweries or the Krkonose Regional Tourist Information Office in Vrchlabi.

On the **Polish side of the Krkonose**, you can take a trip **from Karpacz by cable car to Kopa mountain**. From there, you follow the black-marked tourist path to Slezsky dum (Dom Slaski) Chalet near the former Obri Chalet and continue down the Schustlerova path to Lucni Chalet. You can take the Krkonose Beer Trail in the reverse direction and use the accommodation offered by every microbrewery. After that, a dense network of marked tourist paths or a Krkonose cyclobus will take you to the border, where you can continue on foot back to Poland.

When planning your trip, it's best to assume a two or three-day schedule or an extended weekend.

Your experience in the natural environment of the beautiful Krkonosky National Park with its unforgettable long-distance views and good beer will be cherished. You can soak up the local atmosphere; the locals will offer a friendly welcome and the things they produce.





**Krkonoše  
svazek měst a obcí**

Zámek 1  
543 01 Vrchlabí  
Tel.: +420 499 405 732  
E-mail: svazek@krkonose.eu  
[www.krkonose.eu](http://www.krkonose.eu)

