

BANSKOBYSTRICKÝ PIVOVAR, a. s.

BANSKOBYSTRICKY BREWERY



EXCEPTIONAL SLOVAK BEER



HISTORY OF BREWERY

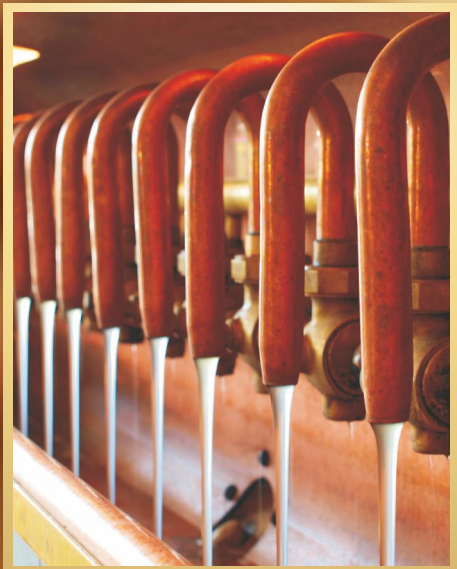
The city of Banská Bystrica is situated in the heart of Central Slovakia. During 14th – 16th century the city with its immense treasure of ore, mainly copper, enjoyed a so-called golden era. With the development of mining other crafts also thrived. It is said that the beer brewing tradition in Banská Bystrica is more than 500 years old. The first people to conduct business in the brewing industry were colonising Germans, then Hungarian industrialists, and then merchant Jews. Preserved archive documents from the time that the city was granted rights also mentioned the right to brew beer in town square houses.

In 1501 the city magistrate and the mayor of Banská Bystrica requested that Vladislav II grants the city a new privilege. This request was satisfied later during the reign of Ladislav II and the privilege was granted on 7 August 1524. Until the granting of the privilege, the city magistrate permitted to brew pale wheat beer. The first mention of bottling beer is from 1516. Beer brewing was widespread in the 17th century. 80 breweries were established within a short time period. 20 Brewmasters' articles which were issued in 1636 also bear witness to the development of a brewing guild. Industrial beer production in Banská Bystrica has begun during the second half of 19th century after the guild system broke down. According to archive documents a new city brewery was built on what is now known as Moyzes square in 1871. What was peculiar about the brewery was the fact that some of its parts, such as a cold store, conditioning cellar, racking facility and a fermentation chamber, were located in different places - behind the Hustak – Trosky quarter, close to the Radvan barracks and near the entrance to the city where there is a flyover intersection now.

Beer that had been brewed was transported in wooden vats from the square to Trosky for further processing. The brewery owned three ponds to get ice from in the winter. Equipment used was old-fashioned and all work was done manually. The brewery produced approximately 5,000 hectolitres of beer a year. Beer from Banská Bystrica had a good reputation which was especially true of Banská Bystrica's Porter and Lager (20% and 16%). This beer was exported as far as Budapest and Vienna.

The brewery and the malt-house had been passed from one generation of the Heritz family to another until 1942 when they were taken over by a new owner, Jan Benus. He quickly renovated the brewery and racking equipment. In 1944 the brewery produced more than 20,000 hectolitres of beer which represented approx. 60% of its capacity. Despite the high quality of the beer, only 5% of produced beer was sold in the city and the rest was transported as far as 160 km away from the brewery. The city had beer storage, and beer traders who moved into the city brought with them beer from all the other breweries.

During the 50's and 60's the brewery produced 3,000 – 5,000 hl of beer per month and its assortment included 7, 10, 12% beer and the special 16% dark beer. The growth of the brewing industry persisted, building on the tradition of the Zlatopramen beer, a new modern brewery was built in Radvan – Kralova quarter, which was named URPIN. The cornerstone was laid in 1968, and after three years of construction the new facility with the capacity of 350,000 hl of beer per year started to operate.



ABOUT THE BREWERY

Beer has been brewed in Banska Bystrica for more than five hundred years. Hardly anybody nowadays knows that the tradition of brewing beer in the city under the Urpin hill began as early as 1501. The tradition which is several hundred years old is now being followed by the modern brewery built in the Radvan – Kralova quarter which began operation on 13 August 1971 as Pivovar Urpin (Urpiner Brewery) with the capacity of producing 350 thousand hectolitres of beer per year.

Company Banskobystrický pivovar, a.s. (Banskobystrický Brewery) now builds on this tradition. In May 2007, in order to restore the esteemed position the brewery had in the past, the new company management initiated a general renovation of the brewery including restructuring of its technological equipment and revitalisation of sales and marketing activities. The new company invested more than 15 million EUR in the general renovation and modernisation of the technological equipment in the brewery. Following years of stagnation, the brewery has finally set out on the road to prosperity and development. Banskobystrický pivovar is a good example of how a Slovak company with no foreign capital can produce an excellent product, invest in new technologies and, even in today's challenging times, support employment in the Central Slovakia region.

Banskobystrický pivovar produces an exceptional Slovak beer, the Urpiner brand, characterised by its original taste and brewed using traditional recipes. When producing Urpiner beer, the brewery uses traditional technology - beer ripens naturally for 50 days and uses ingredients carefully chosen by brewmasters: spring water from surrounding hills, Levický malt growing on fertile southern Slovakian fields and the best hops.

Levický Malt is the first and only product in its category to be registered under the protected geographical indication of the EU.



The focus of Banskobystrický pivovar and its brand Urpiner is on high quality and original and unique taste. We will continue in the tradition tried and tested by time and will strive to create pleasant experiences for all Urpiner beer consumers. The Urpiner brand simply guarantees the quality of Banska Bystrica beer which is evident from numerous international awards won in tasting competitions, such as EUROPEAN BEER STAR, FRANKFURT INTERNATIONAL TROPHY, CZECH BEER SEAL, BEER OF THE CZECH REPUBLIC and SLOVAK FOOD QUALITY.



BEER PRODUCTION

Technological procedure of beer production

The beer production proceeds in following phases:

1. Production of young beer
2. Main fermenting
3. Lagering of beer
4. Filtering of beer
5. Filling of beer

1. Production of young beer

Young beer is obtained via a process where the main ingredients; water, malt and hop are through decoction turned into wort which is subsequently brewed in with hops. Each beer type is produced in accordance with the prescribed technological methods, taking into account the specific requirements of individual beer types. Hot young beer is cooled down to fermenting temperature and leavened with brewer's yeast.

2. Main fermenting

Main fermenting goes on semi-continually in closed fermentation tanks according to the prescribed time and temperature of the fermentation. It is during the main fermentation when the highest portion of alcohol and carbon dioxide is produced. When the main fermentation is finished, the produced young beer is conditioned in lagering tanks in the lager cellars.

3. Lagering of beer

Lagering of beer takes place in lager tanks in the lager cellar at low temperatures for the length of time specified in the technological process. During steady fermentation, the beer is cleared, carbon dioxide is sufficiently bound, rich foam is achieved along the pure taste and aroma of beer.

4. Filtering of beer

Fermented beer is filtered by passing it through diatomaceous earth. Filtered clear beer is stored in storage tanks.

5. Filling of beer

Clear filtered beer that corresponds with requirements of STN 56 6635 and Food codex of Slovak Republic is filled into clean glass bottles, barrels or cisterns.



BEER PRODUCTS

BOTTLES:

URPINER NEALKO, pale non-alcoholic beer
 URPINER CLASSIC 10°, draught pale beer
 URPIN 93 11°, draught pale lager
 URPINER DARK 11°, draught dark lager
 URPINER PREMIUM 12°, pale lager
 URPINER IPL 13°, india pale lager
 URPINER EXTRA HOPPY 14°, special pale lager
 URPINER EXCLUSIVE 16°, exclusive pale lager
 URPINER RADLER NEALKO, non-alcoholic beer mixed drink with citrus flavour
 URPINER CHERRY NEALKO, non-alcoholic beer mixed drink with cherry flavour



CANS:

URPINER NEALKO, pale non-alcoholic beer
 URPINER CLASSIC 10°, draught pale beer
 URPIN 93 11°, draught pale lager
 URPINER DARK 11°, draught dark lager
 URPINER PREMIUM 12°, pale lager
 URPINER IPL 13°, india pale lager
 URPINER EXTRA HOPPY 14°, special pale lager
 URPINER EXCLUSIVE 16°, exclusive pale lager
 URPINER RADLER NEALKO, non-alcoholic beer mixed drink with citrus flavour





AWARDS

2026 - GOLD FRANKFURT TROPHY - URPÍN 93 11°
2026 - SILVER CZECH BEER SEAL - URPINER EXCLUSIVE 16°

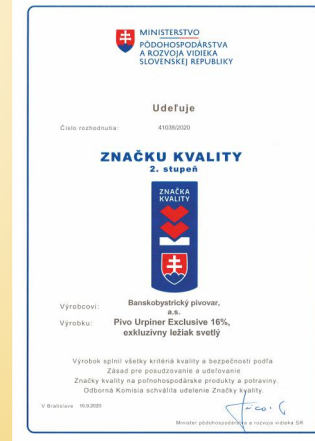
2025 - SLOVAK CRAFT BEER CUP - URPINER IPL 13°
2025 - SLOVAK CRAFT BEER CUP - URPINER EXCLUSIVE 16°
2025 - GRAND GOLD FRANKFURT TROPHY - URPÍN 93 11°
2025 - GOLD FRANKFURT TROPHY - URPINER PREMIUM 12°
2025 - SILVER CZECH BEER SEAL - URPINER EXCLUSIVE 16°

2024 - SLOVAK CRAFT BEER CUP - URPINER CLASSIC 10°
2024 - SILVER FRANKFURT TROPHY - URPINER PREMIUM 12°
2024 - SILVER FRANKFURT TROPHY - URPINER DARK 11°
2024 - SILVER FRANKFURT TROPHY - URPIN 93 11°

2023 - SLOVAK CRAFT BEER CUP - URPINER PREMIUM 12°
2023 - GRAND GOLD FRANKFURT TROPHY - URPINER PREMIUM 12°

2022 - GOLD SLOVAK BEER CROWN - URPINER NEALKO
2022 - SILVER SLOVAK BEER CROWN - URPINER DARK 11°
2022 - BRONZE SLOVAK BEER CROWN - URPINER RADLER NEALKO
2022 - SILVER CZECH BEER SEAL - URPINER PREMIUM 12°

2021 - SILVER EUROPEAN BEER STAR - URPINER DARK 11°
2021 - BEER OF THE CZECH REPUBLIC - URPINER PREMIUM 12°
2021 - SILVER CZECH BEER SEAL - URPINER EXCLUSIVE 16°





Banskobystrický

PIVOVAR



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GEOGRAPHICAL POSITION

CENTRAL EUROPE
SLOVAK REPUBLIC
BANSKÁ BYSTRICA

