



EN

beer

Beer Gourmet Guide
Bratislava Region and Záhorie



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Legend

	Cold cuisine
	Hot cuisine
	Smoking area
	Accommodation
	Terrace
	Interior capacity

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The opening hours of the breweries may vary during the season.
It is recommended to check the opening hours on the website of each brewery.

Editorial

Beer and Bratislava, this is a perfect match. Beer has certainly been brewed in our city and its environs since times immemorial. As early as the Celtic times, when Bratislava was a major centre on the Danube river, beer must have been brewed here. Beer brewing in this area dates back to the Celtic period, when Bratislava was an important centre upon Danube river. Slavs came in after Celts and from the Middle Ages, when Bratislava was being formed as a city, Germans were dominant here. Despite grapevine highly flourished in the old Pressburg and viticulture ranked among the Pressburgers' primary occupations, beer had been present here all along. During the socialist era, viticulture preferred mass production over quality, as was the case with beer as well. While the quality of wine has been improving since the 1990's, the market-oriented economy has rather brought in beer-brewing a continuing trend of mass production by multinational breweries where the respective types of beer were very hard to distinguish from each other. As regards beer, the situation began to change just a few years ago. The lovers of the golden-coloured drink no longer had a taste for the uniformly pasteurized and filtered "eurobeer" and started increasingly seeking out beer specialties from minibreweries. Today, we experience, just like in the surrounding countries, a renaissance of beer-brewing. A small brewery comes into being virtually every year in our city and region as well. We call them craft breweries, as their production is a little automated and therefore the product is the result of a particular brewer's craftsmanship. They are not afraid of small-scale experimenting small scale and that's why we now have the opportunity to taste in small breweries or beer halls dozens of beer styles from our region and even hundreds of draught and bottled special beers from around the world. For gourmets, beer is currently gradually reaching the level of wine, becoming the object of degustation, many beer styles are offered in bottles resembling those for wine and drunk in small quantities from stem glasses. Just these examples show that huge variability of beer, from virtually white-coloured wheat weissbier through to black-coloured stout that could easily compete with the darkest arabica. Beer ranges in terms of taste from sweet fruit special drinks to jelly "sours" resembling a fresh lemonade rather than a classic lager which has long been a beer synonym in our region. The purpose of this guide is to help those interested orientate themselves in the offer of all the minibreweries in Bratislava and the nearby Záhorie and also of select pubs offering craft beer. One or two types of craft beer on tap can be currently bought in Bratislava



in scores of common pubs. We have therefore chosen only those that offer a wider selection or those that keep on rotating beers on tap and a visit to them always becomes an experience for the beer gourmet. Overall, we introduce 28 breweries and 8 beer halls and beer shops offering craft beer including our home production.

Before we set out for a beer journey through our region, we'll become familiar with a brief history of beer-brewing in Bratislava and learn about the brewing method and clarify the fundamental types of beer. The notions such as IPA, ALE, Stout, etc., gradually rightly bring about a wider awareness. The mosaic of information on craft beer in our region will be supplemented to include the information on major events where breweries present themselves to the public.

Let this guide benefit you.

Cheers, friends of a good beer!

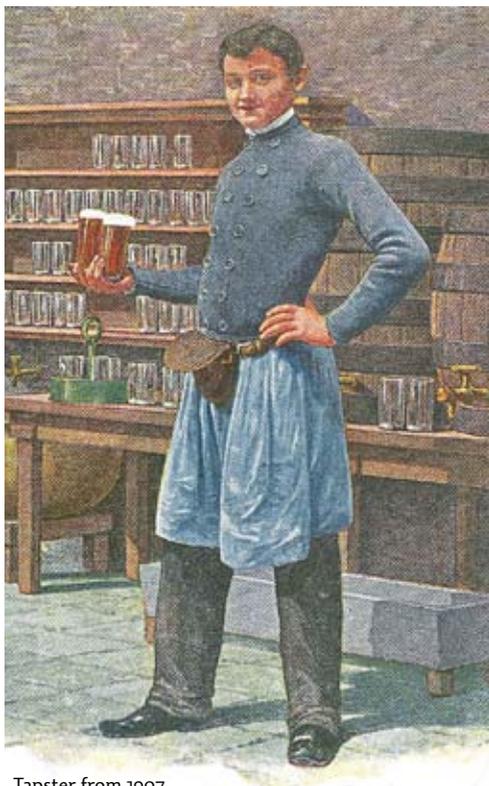
History of Brewery in Bratislava and environs

Brewing and drinking beer has been a part of our culture for many centuries. A beverage resembling beer was drunk in the ancient Mesopotamia as early as the 4th millennium BC. The first-ever mention of beer consumption in Bratislava in the sources is made in 1442 when the city council donated beer barrels and bottles to a number of high-profile guests such as Pongráč of Liptovský Mikuláš, Archbishop of Esztergom, Ján Jiskra of Brandýs, or Mikuláš Bánfy

Beer began to be brewed in Bratislava and environs no later than the first half of the 15th century. At that time, the brewers in Zuckerman (the area under the Bratislava Castle) obtained a brewing right, hence a privilege of brewing. It was not until the early modern times, roughly at the beginning of the 17th century, however, that the beer popularity and thus also production increased.

Of the alcoholic beverages consumed on a daily basis in the medieval Hungary, wine enjoyed a top and privileged position. Thanks to the fertile Small Carpathians hills, many locations in western Slovakia became important production centres of this delicious drink. The Bratislava townspeople made profits particularly on wine exports and subsequent sales abroad, in particular to Moravia, Austria, or Silesia. Besides wine, beer was also served in Bratislava inns. The brewing houses were marked with a hexagram (Bierzeiger, Brauerstern) and their owners were allowed to tap beer yet strictly banned from selling wines. Thus the beer production was initially in the hands of private brewers, but shortly, sometimes in the later half of the 15th century, the city council decided to build their own - city brewery.

It took the production of beer in Bratislava and its environs almost half a century to start rising. This



Tapster from 1907

was related not only to trade development but also to the small ice age that caused an overall fall in climate temperatures and, as a result, grapevine could no longer be grown as before. The economic potential growth is also evidenced by the archival written sources in which beer, its production and trade increasingly appeared. This is naturally also evidenced by its growing economic importance in the region. One of these sources is also a document dated 17 December 1621. In his letter Štefan List requests that the Bratislava reeve and city council purchase beer directly from him rather than from Germans abroad, as he had set up a brewery at the nearby Kittsee. The growing beer potential in this area was quickly assessed also by the members of one of the most important Hungarian noble families of early modern times Kingdom of Hungary – the Pálffys. In 1623, count Pavol Pálffy, a later Palatine, asked for the Bratislava brewer Urban Zimmerman and entrusted him with building a brewery in Stupava.

Beer brewing, and in particular beer consumption caused brewmasters to emerge also in other, traditionally viticultural, locations e.g. Svätý Jur, Pezinok, etc. During the reign of Maria Theresa (1740-1780), beer was on tap virtually everywhere. Even Rača, Vajnory, or Limbach had their own

brewers.

For example, in the revolutionary year 1848, there were as many as 18 inns serving beer. One of the most renowned was Inn by the Green Tree situated where the present-day Hotel Carlton stands. Both the locals and town visitors frequented the facility U zlatého jeleňa (Golden Stag) on the SNP Square. Near the Vydrica gate, at the end of the present-day Panská Street, the inn Zlaté Slnko (Golden Sun) offered its services. Also popular was the Leberfingler Inn which stands on the Danube river bank in Petržalka to this day.



Burgess Brewery in the era of the first Czechoslovak republic

Bratislava City Brewery

The first official record of the brewery dates back to 1477, thus it was already quite certainly standing at that time. In 1752, the town erected a new building in the southern part of Rybné Square. Shortly the building burnt down partially and in need of reconstruction. By purchasing the adjacent houses a large-scale reconstruction of the old building into a purpose-made and modern brewery. The city undertook the reconstruction between 1771 - 1773 according to the plans of Franz Römisch, with assistance of city bricklayer master Matej Höllriegel. The brewery became a centre of the Bratislava community of brewers. In 1776, one brewer with eight apprentices operated in the city. Certainly interesting is the fact that even though the brewery was called a city brewery, it wasn't directly administered by the city but was rented out. The city brewery supplied the city inns and also the city also had it on tap, in particular at the city hall. Under the rental contract, the city also had the right to a share in the finished beer. As a result, the principal city officials always carefully considered as to whom they would rent out their brewery. Not only was the quality of beer closely related to the good or bad reputation of the city, it also directly determined the city's earnings from its sales. In 1675, the city council was dissatisfied with the brewery tenant. A brewer, whose name is unknown, was admonished to brew from that point onwards a better beer (and also to honestly pay for his rent) as they could easily replace him. Even though the city brewery had already long existed, had its own building and fair production conditions, it often happened that beer even had to be brought to Bratislava. This is evidenced not

only by the above request by Štefan List asking the city council to stop buying beer from Germans, but also by numerous mentions of beer supplies from Zuckermandel brewers, Pállfy's brewery, and other sellers. Both beer and wine imports from abroad were, of course, strictly regulated.

In the second half of the 19th century, specifically in 1880, the city decided not to further rent out the brewery and sold it into private hands. Thus the city brewery became a burges brewery (in German Bürgerliche Brauerei, in Hungarian Polgári sörfözde). Over the course of the 20th century, the brewery and inn were visited by not only the local residents, in particular those from the disreputable Vydrica neighbourhood, but also the city visitors came over to enjoy the local specialties and quality beer.

The brewery burnt out several more times, underwent several building conversions, but was finally demolished in the late 1960s to give way to the construction of SNP Bridge. A hotel is currently located on its place.



The area of the Stein beer brewery from 1926

Stein Brewery

Another major brewery in Bratislava was Stein Brewery built between 1871 and 1876 by major Bratislava architects Feiglars in the then suburban area between the present-day Legionárska, Blumentálska, and Bernolákova Streets. The brewery was named for the Stein brothers, Alexander and Bernát, who successfully carried out their business intent to built and run a brewery. The beer made here was intended not only for the local society but it also could be exported abroad, e.g. to Hungary, Austria, and even to Switzerland and Germany. In the early 20th century, the Bratislava beer was in its heyday. The Stein Brewery products were awarded even in Vienna, Paris, or Brussels international competitions. The factory managed to tide over the Great Depression in the 1930s and the bombardment during Second World War did not destroy it, either. Even in the socialist-era Czechoslovakia, Stein was one of the country's biggest beer producers. The closing stage in the brewery's existence came in 2007 when the production was relocated to Vyhne and in 2015 when most of its buildings were definitively pulled down.

What is Beer and How is it Made?

A fermented beverage made from malted grains, water and hops, beer is as old as our civilisation. Its age is estimated at about ten thousand years and it was probably brewed as early as around 4000 B.C. The first reports of fermented beverages made from grains come from Mesopotamia.

With consumption up to 130 billion litres a year, beer is outright the world's most widespread alcoholic beverage. Slovak breweries produce more than 3 million hectolitres a year, largely for home consumption. A Slovak citizen drinks more than 70 litres of beer a year. The brewing takes place through the following stages:

Wort Production

A fresh mash is made in a tun from water, malted barley, and hops. The mash is then boiled to obtain wort. Each type of beer is produced observing the prescribed technological procedure taking account of specific requirements for respective types of beer. The hot wort is then cooled and fermented using beer yeast.

Primary Fermentation

The primary fermentation takes place in closed fermentation tanks while observing the prescribed fermentation duration and temperature.

The highest portions of alcohol and carbon dioxide are produced in the primary fermentation. Upon completion of the fermentation, the young "green" beer is barrelled into conditioning tanks.

Conditioning

The conditioning takes place in a conditioning cellar at low temperatures and for a period as specified by the technological procedure. During the even conditioning, the beer becomes limpid and carbon dioxide is sufficiently bound, achieving a rich foamability, a pure taste, and aroma of the beer.

Filtering

Upon completion of the conditioning, the beer can be filtered using a diatomite filter. The filtered limpid beer is kept in storage tanks.

Tapping

The limpid filtered beer is filled into clean glass bottles and barrels. To increase its durability, the beer is usually pasteurised, thereby changing its flavour and content of nutrients.

The Most Common Types of Beer

Basically, there are two most important types of beer distinguished by the type of fermenting and the yeast used, top-fermented, so-called ale, and bottom-fermented, so-called lagers.

Bottom-fermented beer (Lager)

In the Germanic world it is known as a lager. Lagers are fermented by a yeast called *Saccharomyces pastorianus*. It works at temperatures ranging from about 0°C to 13°C and drops to the bottom of the fermentation vat during the fermentation. The fermentation takes roughly 30 days to complete. Once completed, the beer is lagered for three or more weeks. During this process, the beer is enriched to get new flavours and its overall appearance becomes more delicate. Lagers include the following types:

Pilsner lager

The modern Pilsner beer was first brewed by Bavarian brewer Josef Groll in 1842 using light malts, hopss from Žatec, Pilsen soft water, bottom fermentation, and the Bavarian beer lagering technology. The Pilsner lager is clear, golden to light yellow coloured (filtered) with a distinctive hop bitterness and a gentle malt flavour.

Pale draught beer

The term is used to refer to weaker versions of lagers. The pale draught beer has usually a shorter lagering period, with the strength ranging up to 11°, and features a weaker malt flavour and bitterness, and lower alcohol content, it has lighter malt and bitter flavour and lower level of alcohol. Basically, any 10° beer from a common brewery is a pale draught beer.

March beer (Märzen)

Originating in Bavaria, it used to be a highly popular beer in the past in Slovakia as well. The March beer had been brewed between 29 September and 23 April. Once brewed, it was lagered in cellars and served, e.g. at the well-known Oktoberfest festival. "Märzen" has a medium to full-bodied malt flavour and a drier malt profile. There are a num-



ber of types ranging from pale through semi-dark to dark brown. E.g. the Bavarian Paulaner is well-known for their beer Oktoberfestbier.

In addition, the originally semi-dark to dark Bock, which is a stronger version of a lager having alcohol content of about 6-12%, and the Vienna reddish-brown to brown coloured semi-dark lager belong to lagers.

Top-fermented beer (Ale)

Ale-type beers are fermented using *Saccharomyces cerevisiae* yeast that works at temperatures of about 13-14°C and clump together on the surface, creating a typical "blanket" which needs to be skimmed. The fermentation is much quicker than in the bottom-fermentation, it takes about 14 days to complete. Once completed, the beer is also lagered, though not as long as lagers. A higher malt content and a gentle yeast-fruit, sometimes even spicy, flavour brought about by top-fermenting yeast is typical of Ale. Ale style beers are not as refined as lagers, these are frequently beers with varied flavours. This beer is also hopped with aromatic hops that will augment the fruit or spicy flavour and also enrich it with new flavours. Ale has its origins in the Anglo-Saxon countries, however lately it has become increasingly popular in this country as well owing to a boom of small craft breweries.

Ale includes the following basic types:

India Pale Ale (IPA)

Intended for exports to India, IPA was originally brewed in the 18th century England. A higher strength, alcohol content and a higher bitterness caused by stronger hopping are typical of the beer. IPA is specific for its higher alcohol content, more degree Plato and bitterness caused by intense hopping. The colour ranges from pale to semi-dark. There are a number of IPA types, for example aromatic American hops are used in the American IPA. Also frequently used is the additive cold hopping where the hop releases its aroma rather than bitterness into the beer, thereby making it more distinctive in terms

of flavour and aroma. The session IPA type features a lower alcohol content and higher drinkability.

America Pale Ale (APA)

First brewed back in 1980 at the US-based Anchor Brewing Company, this is a relatively young type of a pale, top-fermented beer hopped with American aromatic hops. The cold hopping is also utilised here to release aroma. Alcohol content is about 5-6%.

Wheat Beer (Weizen, Weissbier)

Originating in Bavaria, Weissbier is made of wheat malt or of its high portion. Both the aroma and flavour are highly specific and different from any other types of beer. It is fermented using a special kind of yeast that is responsible for its specific flavours of bananas, cloves, anise, vanilla, fine spice, and yeast. The Weizen type beer is usually low-hopped, with minimum to no bitterness, light yellow to orange coloured, and strongly turbid owing to the high residual yeast content. It also has a number of subtypes, e.g. dunkel weizen is a dark wheat beer, kristal weizen is filtered and clear.

Porter / Stout

A top-fermented dark beer originating in London, the history of porter dates back to the early 18th century and originally it was a relatively strong beer with alcohol content of even over 7%. Porter can be recognised by its dark brown to black colour and distinctive aroma and flavour after roasted hops reminiscent of coffee, nuts, or dark dried fruit. A stronger porter type beer was originally referred to as stout. Porter / stout differs from dark lagers by a less watery, more distinctive flavour and a dry finish.

In addition, there are also known other Ale types, bitter English Pale Ale (EPA), American Black Ale, also known as black IPA, a dark beer with a distinctive flavour of roasted malts and higher hop bitterness, or Belgian Ale with lower bitterness.

Craft
breweries
in Bratislava



Bratislava Meštiansky Pivovar

Drevená 8 and Dunajská 21, Bratislava Old Town



Bratislavský Meštiansky Pivovar (Bratislava Burgess Brewery) follows the long-standing tradition of the original Meštiansky pivovar "Die Bürgerliche Brauerei", called simply Meštiak by locals. A good beer was brewed at it and the adjacent brewery restaurant was famous for its homemade cuisine. The new brewery is up and running on three floors, seeking to attract its visitors with its own craft beers. The brewery is equipped with modern brewing technology. The brewing takes place by means of the classical double malting technology using the traditional ingredients: malt, water, hops, and yeast, with nothing else added to it. The beer is brewed exclusively from the highest quality hops grown in the Žatec area, the water used for production is filtered and conditioned. "Our beer is a Pilsner type beer made through the standard bottom fermentation process," says brewer Peter Pramuk.

The brewery offers its own two lagers: Bratislava lager 12° and dark Bratislavský Bubák 12° (Bratislava Bogeyman). In addition to beers, also part of the offer is a good selection of fruit spirits, whisky, brandy, grappy, liquors, rum, as well as wine. Also renowned is a traditional, conservative, fair, and hearty homemade cuisine that goes well with beer and seeks to follow the original Pressburg recipes. Chef František Šipoš puts emphasis on the seasonality of some meals or ingredients such as asparagus, mushrooms,

venison, or the pig slaughtering season which enriches steady a la carte menu. The restaurant offers such time-tested meals as beef sirloin in cream sauce, dill sauce and homemade dumpling, roasted knee, or a deliciously served brewery delicacy, or tartar steak and toast. Here you will also find such specialties as sweet meal "sufrole" (dumplings) originating in the old Pressburg. A younger but much bigger branch of Burgess Brewery is the brewery on Dunajská Street. The offer of beers and food is virtually identical to that of the parent facility on Drevená Street. However, unlike it, also part of the land is a large public garden where it is a pleasure to sit in summer.



150
Drevená 8

300
Dunajská 21

Opening hours

Monday - Thursday and Saturday: 11:00 - 24:00

Friday: 11:00 - 01:00 | Sunday: 11:00 - 22:00

Contact

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Richtár Jakub

Moskovská 16, Bratislava Old Town

Established in 2009, the oldest minibrewery in Bratislava got its name from the eminent family of Bratislava reeves, the Jakubs, in the late 13th and early 14th centuries. The brewery along with the Brewery Inn is located in the wider downtown, outside the tourist tracks so that you can encounter chiefly locals there.



Its regularly brewed beers include: 10° draft ANNA, 12° lager JAKUB, and 13° dark lager KATARÍNA. It has also become popular among the beer gourmets through a range of occasionally brewed beers: 10° dark draft beer, 12° lager JAKUB PREMIUM, 13° semi-dark lager PECIVÁL, special Spanish malt made beer 12° lager Spaniard, beer with added Spanish wheat 12° lager ES- CANADA, semi-dark 12° lager GEJZA, and the first-ever Bratislava-brewed India Pale Ale type beer IPA LORD. In addition, it continuously offers craft beers from other Slovak, Czech and foreign brewerie. On a total of 13 taps. Controlled degustations of beers from other breweries are also held at the inn. Hot or cold mead Medovina is on offer, too, and one can also enjoy a spirit called Pivovica Jakub. A specialty at the venue is medieval beverage Korma made up of decilitres of beer and one deciliter of mead.

The Richtár Jakub Inn premises include the main room featuring a bar seating some 36 people, an adjacent room seating some 32 people, a lounge seating

some 18 people, and a separate smoking room seating 8 people. In summer, an outdoor terrace seating up to 90 people is open in summer. The inn interior is gradually completed with a collection of brewery collectables.

The cuisine is focused on such side delicacies for beer as pickled Hermelín and other cheeses, "utopenec" pickled sausages, ripened soft cheese "Olomoucké syrečky", grilled chicken wings, sausage, fried Grundle fish, and the like.



Opening hours

Monday - Saturday 04:00 PM - 10:00 PM
Sunday: closed

Contact

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hostinec@richtarjakub.sk
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Zámocký pivovar

Zámocká 13, Bratislava Old Town

The origins of Zámocký pivovar (Castle Brewery) are linked to the date of 17 November 2011 as the fourth of minibreweries in the family of small restaurant breweries in Bratislava. The inception was preceded by efforts to run a kosher restaurant, but as the demand was not met by the supply, the owners elected to reassess the concept, thereby giving rise to an idea to establish a brewery.



The brewery is situated nearby both the Bratislava Castle and the Old Town centre in a peaceful location of the former area under the castle. It has the main restaurant section with 100 seats on the ground floor. Floor 1 houses Zámocký pub with 80 to 100 seats, serving mainly for corporate events, concerts, talk shows, and various meetings. A winter garden seating 25 people is also available to smokers, as is a summer terrace seating 50 people during the summer season. The brewery serves exclusively its self-made beer. The beer is draught directly from the tanks where it goes through a fair lagering process, in some cases for as long as 4-6 weeks.

There are 4 taps where you will regularly find:

- Castle light 10°

- Castle light 12°
- Castle dark 13°

On the fourth tap, they alter their beer specials depending on the season or customers' demand.

- Castle semi-dark 11°
- Castle Ale 11°
- Castle Keller 11°
- Castle Rock Beer 12°
- Castle Lichtenfeld 13°
- Castle Vienna Lager 14°
- Castle semi-dark 14°
- Castle Bock 15°

Zámocký pivovar also features cuisine offering traditional Slovak meals as well as American cuisine, steaks, and burgers. They stick to the principle to keep their supplies to a minimum and cook from fresh ingredients, in which they succeed thanks to their willing suppliers. A daily menu is also served on workdays from 11:00 AM to 01:30 PM. Wine lovers will also find their own at the venue. They also offer group tours of the brewery involving beer tasting, the local brewer's explication, and beer-making technology presentation.



200

Opening hours

Monday - Thursday 11:00 AM - 11:00 PM

Friday - Saturday 11:00 AM - 01:00 PM

Contact

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Kláštorňý pivovar

Námestie SNP 8, Bratislava Old Townzz

A dominant feature of the SNP Square is a church and the former Brothers of Mercy monastery dating back to the late 17th century where baroque cellars house the Monastic Brewery. In November 2015, the Brothers of Mercy prior consecrated the brewing room and the premises of a new brewery and under the supervision of brewers he brew the first monastic beer. Beer is brewed from first-class traditional ingredients without any additives or mixtures whatsoever; i.e. always from freshly ground malt, filtered water, quality Žatec hops, and fresh brewing yeast.

An underlying product is Pilsner type beer, Monastic beer 11°. Just like in the past, the first fermentation takes place in open fermentation vats for several days and afterwards the beer lagers in the lagering tanks for 22 days. This traditional way gives rise to a fair and tasty unpasteurised lively beer of a distinctive bread aroma and pleasant bitterness. Its production is supervised by the Czech lands' longest serving brewer Ivan Chramosil and his colleague, Roman Kozák, already known in the Slovak brewing industry. During the year, they also bring their customers specials of which the popular dark lager Ivan 14° or Saint Hildegard, a light 13° special with added spelt, should be mentioned.

The brewery technology was made by the traditional Czech enterprise Pacovské strojírny that managed to combine the request for traditional copper brew kettle processing using state-of-the art technology. Upon request, you may also attend an organised tour of the brewery in the monastic cellars and watch the brewers in their work, while grinding the malt, brewing the beer, pumping the cooled wort into the fermentation vats, or barrelling. Through a simple demonstration everybody will understand the beer-making process, taste the ingredients it is made from, and see the beer fermentation live. The beer degustation price includes a 40-minute

moderated tour of the brewery and degustation of 2 x 0.25 l of beer (two types of traditional Czech bottom-fermented unpasteurized lagers), and a traditional beer pretzel as a side dish.

The brewery also offers a quality gastronomy. In addition to such side dishes for beer as pickled Hermelín cheese or homemade pâté, there are also hot dishes of Slovak and Middle European cuisine, including a daily menu. The Monastic Brewery products are also on tap at other venues of the same owner, Bratislavská reštaurácia, one of Europe's biggest restaurants seating up to 800 situated just in the neighbourhood, or a venue popular among youths, Slovak pub, located on 62, Obchodná Street. It is worth coming by and tasting fair lagers.



Opening hours

Monday - Sunday
12:00 AM (Midday) - 12:00 PM (Midnight)

Contact

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rezervacie@slovakpub.sk
f Klastornypivovar
www.klastornypivovar.sk



Ružinov Brewery Komín

Milátičova 17, Bratislava – Ružinov



Opening hours:

Monday: 10:00 - 23:00
Tuesday - Wednesday: 10:00 - 01:00
Thursday - Saturday: 10:00 - 02:00
Sunday: 11:00 - 23:00

Contact

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info@pivovarkomin.sk
f pivovarkomin
www.pivovarkomin.sk

Founded in 2015 at the popular Trhovisko Miletičova marketplace at the former slaughterhouse premises, the only Ružinov brewery features a brick chimney which is a part of the brewery's emblem. The brewery restaurant comprises beautiful and relatively large spaces on two floors. Brewing is supervised by young yet experienced brewer Peter Chňupa, the holder of Brewer the Year 2015 award. The constant beer offer consists of lagers completed with top-fermented beers, all named Komín (Chimney):

Light Lager 11° – brewed using the traditional double mash brewing method from Moravian barn malt and Žatec hops. It is fit for night long drinking but also for occasional enjoying of the fair classic. Semi-dark lager 12° is a somewhat fuller bodied beer than

its light counterpart with a more saturated colour provided by adding Munich and caramel malt. The richer malt aroma and flavour are complete with Czech hops to provide balance.

IPA 15° displays an intense bitterness and a massive hop aroma and flavour. The beer is also offered in plastic bottles. The offer is complete with a relatively extensive selection of quality spirits, whisky, rum, cognac, and the like. Also part of the brewery is a popular restaurant serving fair homemade food that offers the very best of Czech, Slovak, or Hungarian cuisine. In addition to the permanent offer, it also has a seasonal offer on a special weekly menu and its daily menu is abundantly attended as well.



Mestský pivovar Alžbetka

Mickiewiczova 1, Bratislava Old Town



Opening hours:

Monday: 10:00 - 23:00
Tuesday - Wednesday: 10:00 - 01:00
Thursday - Saturday: 10:00 - 02:00
Sunday: 11:00 - 23:00

Contact:

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f pivovaralzetka

A branch of Komín Brewery at the cult premises of the Rococo historically valuable building Alžbetka, the brewery has a thousand-tonne-litre brewhouse and 12 tanks. The restaurant brewery concept is identical to that of the parent brewery Komín. There are three types of beer on tap that the customers know from Ružinov Brewery. At Alžbetka, however, they

do not intend to remain just with a semi-dark lager and IPA and, given that they brew their beer at two locations, there arises room to extent the offer to include the five homemade beers bearing the name Komín. Alžbetka also offers quality homemade old-Hungarian cuisine in a restaurant of a respectable capacity of 250 seats.



Starosloviensky pivovar

Vysoká 15, Bratislava Old Town

The brewery was founded by two young men in 2011, opening the restaurant facility a year later. Their objective was to bring to Bratislava quality beer and traditional Slovak cuisine which they enriched over time to include game specialties. They haul cheeses and bryndza sheep milk cheese from the oldest and biggest bryndza sheep milk cheese factory at Zvolenská Slatina that has been making sheep cheese since 1797. At the restaurant premises, traditional Slovak cheeses (bryndza sheep milk cheese, whey, Orava-region hand-made string cheese (korbáčiky), traditional Slovak parenica cheese, etc.) and honey from the Small Carpathians region. They make fine Slovak meals out of cheeses such as dumplings, potato dumplings with cabbage, pies, grilled smoked cheese, grilled traditional parenica cheese, etc. Venison in their cuisine comes exclusively from Slovak hunting grounds. For example, they make deer or venison goulash out of them. Beer is also made out of traditional ingredients, malt, water, hops, and yeast, simply just like in the old times. While the yeast beer has a short durability, a high nutritional value, and a multitude of wholesome ingredients like B-group vitamins, calcium,

magnesium, phosphorus, potassium, and others.

On nine taps, they only sell the following self-brewed beers:

- Pressburg 10°
- Pressburg 11°
- Pressburg 12°
- Pressburg Wheat 12°
- Pressburg Semi-dark 12°
- Pressburg Porter 13°
- Pressburg Single HOP ALE 12°
- Pressburg EPA 13°
- Pressburg IPA 14°

A number of types are bottled so that you can take home your favourite beer. Unless a bottle is enough for you, you can order even the entire barrel at the brewery.

Two separate rooms, seating 80 persons each, are available in the restaurant. In summer, you may also sit in a pleasant and quite terrace in the backyard, also seating 80 persons.



Opening hours

Monday - Thursday: 14:00 - 23:30
Friday - Saturday: 14:00 - 02:00
Sunday: closed

Contact

+421 911 766 076
info@staroslovienskypivovar.sk
f Starosloviensky Pivovar
www.staroslovienskypivovar.sk



Pivovar Shenk and Výčap U Ernóho

Námestie SNP 25, Bratislava Old Town

Shenk is a craft production family brewery where they believe in beer as a right, genuine product, in its most natural and healthiest form - fresh, unfiltered, and unpasteurised. To them, a glass of beer is a degustation adventure and a wild trip with emerging varied flavours, aromas, colours, and they experience a lot of fun. Their beers are made not only from water, barley malt and hops, but also from wheat, rice, corn, and rye. When making beer, they like to experiment and will not distribute the beer until after they have become fully satisfied with the product. They use their own recipes and fair ingredients to provide their very best possible. Each of their beers has a story and a wild trip behind it. Their motto: "Don't take it seriously, it's just a beer!"

Výčap U Ernóho taproom is named in honour of Ernó Dworák, the owner of the facility known under the name U bieleho holuba (White Dove) that he ran at the same location as the present-day Výčap u Ernóho. Ernó's store was where Stará Tržnica (Old Market Hall) now stands, before it was erected in 1910. As he was forced to tear down his own house because of it, the city council thought it appropriate to rent out him the area. At Výčap U Ernóho, Shenk Brewery offers beer in its freshest possible form thanks to unique technology and tapping from the brewery tanks.

A daily offer is comprised of 4 types of Shenk beer and 1 beer guest from various Slovak craft breweries.

Beers draught from the tanks:

- Bohumil 11 - light lager
- Uršula 13 - dark beer
- Arthur 13° - top-fermented, cold hopped red beer
- Aladár 13° - smoked corn lager
- Helmut 12 - yeast wheat beer
- Pamela 11 - light, top-fermented "beach" beer
- Eddy 13° - sour wheat beer



70

Opening hours

Monday - Thursday 11:00 - 23:00

Friday - Saturday 11:00 - 01:00

Contact

+421 903 109 755

+421 903 958 596

matej@pivovarshenk.sk

ivan@pivovarshenk.sk

www.pivovarshenk.sk



DUNAJSKÝ PIVOVAR
BEER · RESTAURANT · HOTEL
★★★★

Dunajský pivovar

Tyršovo nábrežie, Bratislava – Petržalka



Opening hours

Monday - Thursday: 11:00 - 23:00
Friday - Saturday: 11:00 - 01:00

Contact

+421 948 418 934
dunajskypivovar@dunajskypivovar.sk
www.dunajskypivovar.sk

Dunajský pivovar (Danube Brewery) is a unique project combining uniqueness, tradition, flavour aboard a big ship. The first brewery outright on the Danube river was founded in 2014 with a view to providing its visitors with a real experience of Bratislava's atmosphere. In addition to the brewery, the modern revamped ship features a quality restaurant and a hotel. Dunajský pivovar is a branch of Patrónsky pivovar (Patrónka Brewery) and offers the same product range of beers, unfiltered and unpasteurized lagers

Patrón, occasionally complete with beer specials. Beer is brewed directly on the ship and the brewing equipment serves as a tasteful accessory of the interior. The restaurant offers on a number of floors a selection of the best from Slovak and Czech cuisine. In summer, a lively sunny terrace commands a splendid view of the river and Bratislava centre. The hotel provides accommodation in a non-traditional environment in 19 two-bed cabins spaced over three floors.



PATRÓNSKY PIVOVAR
BEER · RESTAURANT · TERRACE
★★★★

Patrónsky pivovar

Brnianska 57, Bratislava Old Town



Opening hours

Monday - Thursday: 11:00 - 23:00
Friday - Saturday: 11:00 - 01:00
Sunday: 11:00 - 22:00

Contact

+421 2 5441 0230
patronskypivovar@patronskypivovar.sk
www.patronskypivovar.sk

With an annual capacity of 1,300 hectolitres, this is one of Bratislava's oldest minibreweries. Their first batch was brewed here in year 2010. Patrón beer is made from first-class selected ingredients processed by cutting-edge technology and brewed according to original family recipe. Unlike common beers, this beer is unfiltered, often natural, unpasteurised, and chemically untreated. Merely various mixtures of malt, hops and yeast impart its colour

and flavour. The basic offer of lagers consists of: Patrón light 11.5° is a yeast, often purely natural beer made from Pilsner malt, Žatec hops, brewing yeast, and quality treated water. Patrón dark 13° is a beer made from various types of selected malts, caramel, Žatec hops, brewing yeast, and water. The local brewer also follows the beer making trends and regularly brings beer specials. The large restaurant daily offers rich and popular Slovak and Czech cuisine.



Fabrika

Štefánikova 4, Bratislava Old Town



A large-capacity stylish beer restaurant in a wider centre. Brewers Peter Chňupa and Michal Hatala brew for Fabrika the following beers:

- FABRIKA F 12° lager. A Pilsner type lager made from top-quality Moravian malts and Czech hops, this beer displays a rich foam and a traditionally slightly higher bitterness.
- FABRIKA F 14° APA. An American Pale Ale type made from top-quality Moravian malts and American hops using the top-fermentation method, the beer displays a rich foam and a wide range of fruit-and-hop aromas and flavours.
- FABRIKA 12° Weizen. A highly popular light wheat beer having a pleasant aroma immediately followed by citrus fruit, nutmeg, vanilla, and banana flavours through to a slightly sour and refreshing flavour of lemon. A beer supposed to be turbid and sour.
- FABRIKA 13° Dark Lager. The dark lager has a distinctively gentle and balanced flavour which rather inclines toward dry tones of coffee and of dark chocolate. Brewed solely from Moravian barn malts and hopped by fine hops of Žatec semi-early red-bine variety that imparts it the aftertaste typical of traditional Czech type beers
- As a seasonal special they offer e.g. Stout 16°.

The restaurant offers an above-standard wide product range of rums from various parts of the world and lots of types of whiskey and fruit spirits from Slovakia as well. It also has a highly extensive offer – over 200 domestic and foreign wines.

As regards food, everything cannot be mentioned owing to the menu abundance. They offer traditional cold and hot side delicacies for beer such as cheese nuggets, spreads, wings, ribs, schnitzels, goulash, fish, and chips but also fried cheese, all of above-standard quality. Though their FABRIKA burger has become the most famous. In the menu, you will find many delicious meals made from top-quality ingredients which anybody can make a choice from. Also offered is a lunch menu. In summer, you can sit outdoor on a large terrace.



Opening hours

Monday - Thursday: 11:30 - 24:00

Friday: 11:30 - 01:00

Saturday - Sunday: 11:30 - 24:00

Contact

+421 901 902 683

restaurant@fabrikapub.sk

f fabrikapub

www.fabrikapub.sk

Y
RAJ

DISCOUNT VOUCHERS

PIVNÝ RAJ
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PIVNY



HOSTINEC
MÚZEJNÝ PIVOVAR

Múzejný pivovar

Linzbothova 16, Bratislava – Podunajské Biskupice

Opened in 2003 as part of the Museum of Trade under the auspices of the Slovak Ministry of Economy, *Múzejný pivovar* (Museum Brewery) is the only state-owned minibrewery in this guide. The interior is reminiscent of a replica of a town inn in the early 20th century. The whole interior is dark brown hued and refined to the slightest detail. The furniture, wooden lining, draft bar, and rack were made by a firm engaged with historic inn interiors according to a period artwork. Thonet chairs and walls decorated with Art Nouveau motives lend a touch of impression. The interior is complete with a portrait of Emperor Franz Joseph and beer awards from Slovakia's nation-wide contest *Pivná korunka* (Gold Crown Beer). Moreover, the lighting is provided by period lamps. The inn is small but highly cosy.

Traditionally styled brewing technology, brass brew kettles, and fermentation vats are fitted on the inn interior. The technology was supplied by the firm of former Pilsner brewer Josef Krýsl, one of the most famous Czech brewers. A cold lagering cellar is situated beneath the building.

According to experts, the local beer complies with even the most stringent standards.

The permanent offer consists of both lagers and Ales:

- Museum Light
- Museum Dark 13°
- Museum IPA 13.5°
- Museum Red Ale 13°

Specials such as Porter 17%, Dunkelweizen, Autumn Bock 15%, Wheat beer 13%, etc., are brewed on a roughly bimonthly basis.

As simple side snacks for beer they offer pickled sausages, pickled Hermelín cheese, or salty sticks.

While visiting the museum, you can undertake a unique beer-making tour with the local brewer's commentary.



30°

Opening hours

Monday: closed

Tuesday - Sunday: 17:00 - 22:00

Contact

+421 2/452 431 67

muzeumobchodu@gmail.com

 [hmpmob](https://www.facebook.com/hmpmob)

www.muzeumobchoduba.sk



HOPS

Vilová 4, Bratislava – Petržalka

The first minibrewery in Petržalka resides in a traditional pub in the middle of the housing estate. Beer is the owner's beverage of enjoyment and good mood. The HOPS Brewery is a transformation of the brewery team's enthusiasm and passion from beer into its brewing and serving with a view to mediating a gastronomic experience to the widest possible range of beer lovers. Their beers are largely fair, non-pasteurised and unfiltered lagers, brewed in a craft manner from top-quality ingredients, namely malt, hops and water without using any preservatives, flavourings, concentrates, etc. Their beer is brewed, fermented, lagered, and draught under one roof. They offer their self-brewed beers on their tap only.



The basic offer includes:

- Light Lager 11°
- Semi-dark Lager 12°
- Dark Lager 13°
- APA 11°
- IPA 13°

And moreover seasonal specials by the season. In addition, spirits and wines largely from Slovak wine-growers are available. Seasonally rotating dishes fit for a good beer party are also on offer at the venue. The restaurant is primarily known for its schnitzels made from two types of meat, but they also serve beef goulash, pork ribs, knee, hamburgers, or traditional potato dumplings with sheep milk cheese.



80

Opening hours

Monday - Thursday a Sunday: 11:00 - 23:00
Friday - Saturday: 15:00 - 24:00

Contact

+421 905 722 870
pivovarhops@gmail.com
f Pivovar HOPS
www.pivovarhops.sk



U Ábela

Pri vinohradoch 31, Bratislava – Rača

Pivovar U Ábela (Brewery U Ábela) had its inception in the borough Rača in 2017 with the aim of long-termly bringing quality beer not only to the locals but to all craft beer lovers. As U Ábela brewery offers ample space, the owners have created a unique pub in it where it is possible to degustate beer, talk to the brewer, have fun, or taste any of homemade specialties. A pub, which is directly connected to the technological part, has a capacity up to 120 seats and thus is an appropriate space for concerts, corporate parties and celebrations of various kinds. With its brewing capacity of 1000 hectolitres a year, the brewery offers both classical lager and top-fermented beers made according to the recipe of experienced brewer Igor Richtárik based on his 20-plus-year experience of work at Slovak breweries. For the visitors to U Ábela brewery, he has prepared in addition to draught lager Kompánija 11° also ALE-style top-fermented beer. Specifically, these are APA, IPA, and also dark Stout beer. As they are very attentive to local patriotism at U Ábela, the names of beers based on local dialect such as Cigorka Irish stout 13°, Alster brown British beer 13°, Hepa American IPA 14°, Ompr APA 12°, or Bavarian type lager Račišdorfer 13° reflect this. The brewery also distils its own beer spirit ("pivovica") Račanský bošček 52%. As nine beers on tap always await the customer, the offer is regularly enriched to include also interesting beers from both the domestic and foreign beer scene. They sell their beer in barrels and bottles alike, even gift-packed. "We also support home brewers and will please anyone interested in their own brand - a beer with their own label," says co-owner Juraj Saktor.

U Ábela they also think of cyclists and tourists who will find in the offer excellent coffee, quality tea, draught Kofola, or "račianske Pazderáky". In addition, they offer interesting cold cuisine dishes



that go well with beer such as spreads, lined sausage, salami or cheese bowls, "utopence" pickled sausage, pickled Hermelín cheese, all for very reasonable prices.

The venue is very spacious, without terrace, but with an option of parking right outside the entrance.



Opening hours

Monday - Thursday and Sunday: 16:00 - 22:00
Friday - Saturday: 16:00 - 00:00

Contact

+421 907 276 183
roman@uabela.sk
www.uabela.sk



MOJ
GENERAL
Pivo!

Pivovar General

Magnetová 13, Bratislava – Nové mesto



Biggest in capacity terms among all of Bratislava's minibreweries and bearing a symptomatic name General, the brewery is located in the industrial part of Bratislava in an existing structure on Magthe beer shop Sto pív (A Hundred Beers), stands behind the brewery. General is a production brewery with a capacity of 1,320 he netová Street. Michal Kováč, who was launching ctolitres per year, but it lacks its own pub. It supplies beer to a number of facilities and wishes to engage the attention through pricing as well. They want to go along the golden middle way rather than brew cheap beer. They do not intend to make a fortune on brewing beer, their aim is to create a viable economic model. "Beer has to have a turnover and this will be secured through an appropriate price and at the same time quality," says the owner. As much as 80% of their offer is made up of lager production. The offer also

includes, however, various experiments, IPA, APA, or various dark beers.

Beer is bottled and filled into 5-litre kegs. General's chief brewer is Miro Bandžuch wielding experience from the Richtár Jakub brewery.

General brewery offers:

- Letník 11° ALE
- Grunt 11° Lager
- Grunt 12° Lager
- General APA 13°
- General Red IPA
- Magnetík 13° APA
- Heckler 14° American Amber Ale

General beer is sold in a shop called Beer station in Tesco in Zlaté piesky, in Klub umelcov (Artist's Club) on Dostojevského rad 2, in pub Žil Verne, or beer shop Sto pív (A Hundred Beers) . Also, they are present at any major beer festival such as Bratislava Octoberfest or Beer Saloon in the Old Market Hall.



Contact

+421 915 723 158

pivovar@pivovargeneral.sk

 Pivovar General

www.pivovargeneral.sk

At a stone's
throw from
Bratislava



JAMA Craft Brewery

Pezinská 54, Chorvátsky Grob

The origins of JAMA Brewery began in 2011 as a home brewery. Its founder Martin started exploring the world of beer which is not just about light and dark beers. A couple of beers brewed to the joy of his friends and later minor successes at beer contests made him set up his own brewery at the municipality of Chorvátsky Grob where he brewed his first beer at the end of 2014.



The brewery got its name after its founder Martin and his wife Janka. Since then JAMA has brewed modern and varied craft beers from Slovak malt and world hops. Also, it regularly brings novelty and unusual bottled beers with funny labels bringing its customers the joy of beer and a taste to have one more "Ešte jedno" ... or "Splatter", "Tereza", or others from their specials.

Also part of the brewery is a stylish JAMA pub with seven taps where its customers can taste all the brewery novelties but also beers brewed in co-operation with other breweries. Moreover, minor concerts and film evenings are held here. During summer, the customers may use a summer terrace, too.



The best-known JAMA beers include:

Tereza 11°, Pale Ale
Jarkko Ruttu 12°, Pale Ale
Mačeta 14° New England IPA
No disco tonight – target smash IPA 14°
Splatter 14° IPA

But also seasonal specials:

Kozy von – session IPA 12° summer edition
Kozy dnu – session IPA 12° winter edition
Tekvičňô pivo 13° pumpkin + ginger
Ešte jedno... – saison 11°

Beer is filled in 30- and 50-litre barrels, 0,5 l glass and 1.0 l PET bottles, and also 0.33 glass bottles to order, and 5-litre kegs during summer.



Opening hours

Monday and Tuesday: closed
Wednesday - Saturday: 14:00 - 22:00
Sunday: 14:00 - 20:00

Contact

+421 918 212 446
majer@pivojama.eu
f JAMA.brewery
www.pivojama.eu

Mobile beer
breweries
in Bratislava



Damian Gypsy Brewery

Trenčianska 56/F, Bratislava – Ružinov



60

Opening hours

Monday - Friday: 10:00 - 22:00

Saturday: 17:00 - 22:00

Contact

+421 915 896 584

objednavky@pivodamian.sk

f pivodamian

www.pivodamian.sk

Bar Damian along with Damian Bottle Shop is the headquarters of Damian Gypsy Brewery. It was founded in 2014 through co-operation of Damián Veis and brewer Peter Chňupa (Fabrika, Komín). Bar Damian offers on 22 rotating taps its own beers, minibreweries from Damian distribution, and hosting Slovak minibreweries. In addition to draught beers, you can also order from over 200 cooled types of bottled beers or ciders. Also present is wine

from small local winemakers, premium spirits, all this complete with cold side snacks for beer. Of their own beers, the most frequently appearing on tap are:

Damian Never Sober Never Drunk Session IPA 11°, Damian Pale Ale 12°, Damian Lichtenhainer 12°, Damian Oktoberfest 13,9°, Damian San Diego IPA 14°, and others.



Parom

Bratislava

Contact

+421 908 810 004

+421 902 948 007

pivoparom@gmail.com

f pivoparom

Brewer Andrej Krajča got round to homebrewing while in Canada 10 years ago. Together with co-owner Slavomír Ľurek, they have chosen the name of the Old Slavic god of thunder and lightning Perun. They currently brew top-fermented beers, liking to experiment with various additives that impart the beers yet another dimension and create new

flavours. The beer offer: Proglas – American Amber Ale 12°, Lugaes – Session India Pale Ale 11°, Triglav – india Pale Ale 15°, Kračúň – light milk stout 15,5°. The Parom home facility is the beer shop More Piva in Dúbravka borough. You will also find Parom at Le Šenk, Urban House, Richtár Jakub, Bokovka, Wolker, and Staromeštianska pivotéka.



Unorthodox Brewing

Bratislava

Contact

+421 903 461 405

kazator@gmail.com

 Unorthodox Brewing

They don't care what people think of them, but they do care what they think of their beer. They have put their hearts and souls into every drop and make sure it is always refreshing and tasty. So stop being cautious and conservative! Raise your glass and take a drink! Be wild, adventurous and easy-going! Become unorthodox! One of the most respected Slovak brewers, Vladimír Kaznakov, stands behind the gypsy brewery Unorthodox Brewing.

It is one of Slovakia's most creative minibreweries which is also recognised in the international craft beer scene. Its successful beers include, inter alia, Wendigo IPA, Deadraiser Belgian Sour IPA, Vortex American Saison, Blood River Lager 14°, or Red Wedding Belgian Ale. These beer specialties can be found at Bratislava-based Salón pív, Le Šenk and Richtár Jakub, and at Senica-based Sklep Pub.



The first craft beer brewery
in Lamac

Garáž

Bratislava

Contact

+421 905 693 056

pivovargaraz@gmail.com

 pivovargaraz

One of the youngest minibreweries professing the punk subculture, it became a pleasant discovery of the year 2017. The brewer is Marián Latka who brewed in 2016 his first 20-litre sample in his house batch literally in a garage. Thus far they only brew several types of top-fermented beers which are given funny names like

IntelektuALE 12°, Mudrlant (Smartass) IPA 13°, Gulerváč (Ballwrecker) New England IPA 14°, and PAPAĽáč (Big Shot) 14°. They currently brew in a gypsy way at Trnava-based Sessler Brewery and Piešťany-based Žiwell Brewery. Garáž beer is regularly draft and also sold in bottles in the beer shop Pivný raj (Beer Paradise) in Bratislava.

Žil Verne (He Lived Faithfully)

Beer halls and shops
serving craft beer
in Bratislava



70

**ŽIL
VERNE**
CRAFT BEER PUB

Žil Verne

Panská 13
Bratislava Old Town

A stylish beer shop in a historic building. On nine taps, it regularly varies Slovak, Czech, but also world craft beers. A permanent offer consists of their own beers, lager Velký hrdina 12°, IPA, Vynález skazy, and others.

Opening hours

Monday - Thursday: 04:00 PM - 10:00 PM
Friday - Saturday: 12:00 AM (Midday) - 02:00 AM
Sunday: 12:00 AM (Midday) - 12:00 PM (Midnight)

Contact

+421 915 671 145
zilvernecraftbeerpub@gmail.com

Žil Verne

100 piv

100 piv

Medená 33
Bratislava Old Town

A bar and a beer shop located nearby the city centre. It is only focused on craft beers from Slovakia, the Czech lands, and the rest of the world (Belgium, Denmark, the Netherlands, Spain, the USA, etc.) The shop beer offers over 100 types of beer complete with 6 beers on tap.



40

Opening hours

Monday - Friday: 12:00 AM (Midday) - 10:00 PM
Saturday - Sunday: 03:00 PM - 10:00 PM

Contact

+421 948 405 409
info@100piv.sk

pactivepivko
www.100piv.sk

ESTABLISHED & BORN
STEINPLATZ
OD 1800Z. 1871

Steinplatz

Kamenné námestie
Bratislava Old Town

A miniature facility in Bratislava centre, it offers twelve taps serving craft beers from across Slovakia and Czechia. The offer on taps frequently changes, however they also serve fixed beers such as their own beer Einstein.



30

Opening hours

Monday - Thursday: 04:00 PM - 04:00 AM
Friday - Saturday: 04:00 PM - 05:00 AM
Sunday: 05:00 PM - 04:00 AM

Contact

+421 944 596 759
nikita.cebo@gmail.com

steinplatz

HOSTINEC
NA ŠANCI

Hostinec na Šanci

Šancová 54
Bratislava Old Town

A cosy rustically styled beer hall featuring rock music. Beers from Trnava-based Sessler Brewery and Jama Craft Brewery are permanently on offer. Beers from other small Slovak and Czech breweries change on three rotating taps.



80

Opening hours

Monday - Sunday: 03:00 PM - 11:00 PM

Contact

+421 917 941 562
hostinecnasanci@gmail.com

hostinec.nasanci



Staromeštianska
pivoteka

Staromeštianska pivoteka

Sládkovičova 11
Bratislava Old Town

Founded in 2004 in a historic building nearby the city centre, they invariably offer eleven beers on tap, of which ten craft Slovak and one foreign.



80

Opening hours

Monday, Tuesday and Saturday: 04:00 PM - 10:00 AM
Wednesday - Friday: 04:00 PM - 11:30 PM
Sunday: closed

Contact

+421 2 207 594 61
pivoteka@staromestan.beer
www.staromestan.beer



SINCE
craft
BEER
gallery
ESTABLISHED

Craft Beer Gallery

Pribinova 4
Bratislava Old Town

One of Bratislava's biggest and most modern beer shops, it offers on two floors on 33 taps an unparalleled most extensive selection of craft beers.



200

Opening hours

Monday - Thursday: 10:00 AM - 12:00 PM (Midnight)
Friday - Saturday: 10:00 AM - 02:00 AM

Contact

+421 911 830 187
craft@b33r.sk
f Craft.B33R.Gallery
www.b33r.sk



NO
BELL
CRAFT BEER

NoBell Craft beer

Lenardova 2/A
Bratislava - Petržalka

Comprising a beer shop, a pub and craft brewery founded in 2017, at its premises it offers eight types of draft beer and over 200 types of bottled beers, in particular from Slovakia, but also from the Czech lands and from around the world.



40

Opening hours

Monday - Thursday: 12:00 AM (Midday) - 10:00 PM
Friday - Saturday: 12:00 AM (Midday) - 12:00 PM (Midnight)

Contact

+421 903 715 035
miskov.miskov@gmail.com
f Nobell - CRAFT BEER



PIVNÝ RAJ

Pivný raj

Rožňavská 1A
Bratislava - Nové mesto

One of Bratislava's biggest beer shops with a varied offer of bottled beer specials from around the world, it sells beer from Slovak, Czech, but also rarity world producers. Pivný raj also holds seasonal beer festivals within the Freshmarket building where it resides.

Opening hours

Monday - Friday: 08:00 AM - 07:00 PM
Saturday: 07:00 AM - 04:00 PM
Sunday: closed

Contact

+421 903 413 421
simkiprinc@gmail.com
www.pivnyraj.sk

Craft beer
breweries
in Zahorie

Stupavar

Pivovar Stupavar Stupavar Beer Pub

Cementársená 15, Stupava | Prepoštská 4, Bratislava Old Town



Founded in 2013 by two men of punk and alternative background, Ľuboš Kružíč and Vladimír Németh, Stupavar is one of the most popular minibreweries in the Bratislava region. The brewery is thus geared up by its philosophy largely for younger age and alternative social groups. The beer production takes place in the Stupava compound. Beer is brewed here in an infusion manner, merely from the staple ingredients. It is fermented in fermentation vats and additionally in lagering tanks. They brew both traditional lagers and top-fermented unpasteurised and unfiltered specials, in particular into barrels, and some of production is bottled. The brewery supplies beer to surrounding establishments. The brewery also features a shop selling bottled and barrelled beers, and 5-litre party kegs. They have favourable reviews from their craft beer fans. Stupavar's motto is: "Finally beer!"

Beers permanently on offer:

- 11°- tečka, light lager
- Jantár (Amber) 12°, dark Ale
- FestivALE 11°, light Ale
- American IPA 14°

Their specials include in particular 12° ginger beer Ďumbeer, 12°wheat beer Vajcen, and also Herbal Ale 13°.

At Stupavar, a number of Bratislava-based breweries have their beers on tap and sell their bottled beers. Still, the most important place is their own Stupavar Beer Pub located in an Old Town picturesque lane. In summer, a lot of young people standing outside the pub in large groups attract the attention. The modest interior is sparingly furnished, wooden tables, simple tablecloths bearing the brewery logo, beer coasters. It is a high-quality beer that matters here most. Each year, Stupavar hosts the popular Open Doors Day held in September during the major Stupava event Dni Zelá (Cabbage Days). As a result, there is a huge interest in making a visit.



80

Opening hours

Beer Pub

Monday - Sunday: 03:00PM - 12:00PM (Midnight)

Contact

Beer pub: +421 948 343 252

Pivovar: +421 948 343 252

pivovar@stupavar.sk

f Stupavar

www.stupavar.sk



Holíčsky pivovar Wywar

Bratislavská 20, Holíč

Following the tradition of the brewery founded here by Joseph II, a new brewery opened in 2014 in the border town of Holíč. The name Wywar refers to the historical name for the town of Holíč. Besides its viticulture tradition, it gives a chance to a less developed yet, as already the first brewed batch of beer showed, highly popular sector.



The first first-born was Light 10° Joseph II that is going to take you by surprise with its pronounced, for a beer of such low strength, full-bodied flavour, while being a fine refreshing companion for the whole evening. Another brewed beer got the name Martin for the oldest son of the brewery owners. This is 12° light lager that is currently highly popular in the brewery basement. One degree higher is semi-dark special Ján 13° named for the brewery owner. His wife in next in order of the family members, with the amber 14° Ale special Anna named for her. This beer has a very specific, markedly bitter flavour. Moreover, you can look forward to light special ALE Peter 16°, strong light special Martin II. 20°, Christmas porter Lucka 18°, and other beer specials prepared by a team of experienced brewers. Ing. Martin Jánošík from Urpiner brewery, Štefan

Stemberger and Tomáš Březina from Brno brewery Hellbastard work together on developing novelty types of beers such as Screaming Bitch, Red Rye Bastard, or 15 Years in Hell, which have been awarded domestically and abroad alike. Up to ten types of craft beers are on tap daily at the brewery.

All aforesaid beers can be tasted in a new basement separated just by glass from the brewery itself so that the visitor can watch the places where craft beer is being born with every sip they take. In doing so, you can stave off hunger, for example, with a quality homemade pizza baked in a wood-fired oven.

Another pleasurable place you can get your Wywar is the restaurant Joseph II just next door offering above-standard quality Slovak and Central European dishes. Because of a strong interest we recommend making a reservation.

"We want our beer to be a pleasant experience for all. This combines our family tradition and the work the entire family put into our brewing," adds owner Ján Kadlec.



Opening hours

Monday - Thursday: 10:00 AM - 11:00 PM

Friday: 10:00 AM - 01:00 AM

Saturday: 12:00 AM (Midday) - 11:00 PM

Contact

+421 904 658 846

info@holickypivovar.sk

f holickypivovar

www.holickypivovar.sk



Sandorf

Pivovar Sandorf

Prievaly 79, Prievaly

The idea of developing own brewery was instigated by the fact that the inn owners were not satisfied with the quality of the beer they had on tap. "There arose an idea to brew ourselves own beer," recalls of the beginnings owner Milan Bílik. They turned the idea itself into reality with the help of the most competent. The well-known Czech brewer Josef Krýsl, who had acted over a quarter of a century as the chief brewer at Pilsner Brewery, helped them get the brewery working. Following a revamp of the basement premises currently housing complete technology, Sandorf Brewery ceremonially opened on 29 April 2011. The opening was attended by up to 1,500 people consuming over 2,000 litres of beer. In the beginning, beer was brewed by two brewers, including the currently staying Peter Böhm.



The beers on offer: Light 11°, Semi-dark 12°, Dark 12°, Sluníčko (Sun) 10° - Summer Ale, Honey Special 12° - homemade honey added. Extensive is their offer of flavoured beers such as Cannabis 12°, Cherry Special 12°, Blackberry Special 12°, Ginger 12°, and many others.

The brewery has received a number of awards. Their Russian Imperial stout won in Anglo-Saxon Type Beers category at Czech Brewers Spring Award 2013 held in Zvíkov, their Russian Imperial stout won first place in the category of Beer of Anglo-Saxon stout type. As a complement, they also offer "Pivovica" which was awarded Gold Medal at Danube Goldet Spirit 2012.

In the brewery backyard there is a quality restaurant where everyone will find their own. They also cook traditional beer gourmet dishes - pork ribs and knees in beer marinade, confitted pork cheeks with root vegetables, homemade jaternice sausages, blood sausages, sausages, and the like.

Unique throughout the region is Sandorf Beer Spa awarded first place in the Slovak Brewing Academy's annual prize for 2012 in Discovery of the Year 2012 category.

The beer bath involves beer drinking while relaxing in tubs. Wellness is completed to include Thai and Classical massage services. Within the facility, they also offer accommodation in an 8-room pension.



Opening hours

Monday: 03:00 PM - 08:00 PM

Tuesday - Friday: 02:00 PM - 09:00 PM

Saturday: 11:00 AM - 09:00 PM

Sunday: 11:00 AM - 08:00 PM

Contact

karolinavittek@sandorf.sk

kupele@sandorf.sk

www.sandorf.sk



Hellstork

Hviezdoslavova 63, Senica



35

Contact

+421 948 223 986

info@craftbeer.sk

 Kočovný pivovar Hellstork

www.craftbeer.sk

An alternative gypsy brewery that boasts the title Underground Brewery. Its origins date back 2012. Brewing is a huge hobby of theirs and they like to experiment. As home brewers, they had attended various competitions and meetings where they got to know many amazing people. Based on these relationships, an idea arose to try and go nomadic and brew own brand of beer. They have transferred their own recipes developed in domestic conditions to the brew kettle of an official minibrewery, thereby becoming amateur brewers who brew at the rented premises of friendly minibreweries.

Their focus is particularly on top-fermented beers and brewing of various specialties rather than stereotypical types of beers. Hellstork is ready to put your taste buds through paces and show you one of the planet's most beautiful hobbies! You can enjoy their beers at Hellstork bar in Senica where they have up to 14 beers on tap. You can also find them in any higher-profile beer shop and at major events held in Bratislava. Their latest beers include, inter alia, 10° Munich Helles, 13° California Common, 15° Antichrist IPA, or 17° MYA Saison.



Štramák

Robotnícka 93, Senica



70

Opening hours

Monday: 01:00 PM - 11:00 PM

Tuesday - Tuesday: 11:00 AM - 11:00 PM

Friday: 11:00 AM - 02:00 AM

Saturday: 02:00 PM - 02:00 AM

Sunday: 02:00 PM - 11:00 PM

Contact

+421 915 743 847

info@stramak.sk

www.stramak.sk

A father and a son, Miroslav and David Riško, started brewing as homebrewers under the name Komanč (Comanche) for their own consumption and close environs. They would largely brew such top-fermented beers as Pale Ale, Weizen, and the like, since in home conditions the ideal temperatures for lagers were in winter months only. Nevertheless, beer grew popular owing to its taste and so they elected to build up a brewery at the premises of the already up and running Piváreň u Albína. They opened a new brewery in April 2013 under the name Štramák. They have a 600-litre brew kettle and brew using both the decoction and infusion mashing methods, depending on the type of the beer to be made. Cold

brewing takes place in open fermentation vats and is additionally fermented in lagering tanks and the matured beer is thereafter barrelled. Seven types of beer can regularly be found on tap ranging from classic light lagers through semi-dark, dark, to top-fermented specials such as American IPA, Amber Ale, Red Ale, Porter that rotate on tap. They also offer food, panini, pizza baked in a wood-fired oven, hamburgers. or vegetable salads.

Their offer of unfiltered and unpasteurised beers: American Amber Ale 12°, Pajtáš 10°, American IPA 16°, Emigrant 13°, Semi-dark Lager 12°, František 12°, Light Lager 11°.



Rudavar
pivovary pánovcov, veľké Leváre

Rudavar

Veľké Leváre

Marcel Bulla and Ľuboš Horňák's craft gypsy brewery. They like to experiment and try and brew various special beers. Their home venue is currently Svätôjánsky pivovar brewery. Beers on offer: Light Lager Habaner 11°, Briketa 13°, Dark Lager, Ambrel Ale, Semi-dark Amber Ale, Džiňák 14°, Pumpkin Ale, Čierna levárska IPA 13°.

Contact

+421 903 208 512
pivovar.rudavar@gmail.com
f Rudavar



Mauacký
Muádek

Mauacký Muádek

Malacky

Juraj Mládek's craft gypsy brewery offers chiefly fair lagers: Pivenko 11°, Ležáček 12°, Výčapné svetlé, Bastard 13°, šesťsladové tmavé (6-malted dark), Macejko 11°, záhoracký ležák, Dzivočák APA 14°. You can buy beer from Malacký's Mládek in Bratislavain Stupavar Beer Pub, or U Richtára Jakuba.

Contact

+421 905 319 709
mladek.malacky@gmail.com
f mauacky.muadek



Svätôjánsky pivovar

Levárska 729,
Moravský Svätý Ján

They make unfiltered and unpasteurised beers. They offer lagers: Výčapná 10°, Svetlý ležiak 11°, Svetlý ležiak 12°, but also Porter 12°, Happy Red Ale 12°, IPA 14°, a top-fermented special beer, Nealko APA. These are available in Bratislava at Starosloviensky pivovar brewery or in Steinplatz bar.

Contact

+421 903 725 280
info@svatojanskypivovar.eu
f Svätôjánsky pivovar

Major Beer Events

Craft Beer Festival – Salón piva (Beer Saloon)

April and September



Slovakia's most prestigious craft beer event held in Bratislava centre in Old Market Hall (Stará Tržnica). The aim is to present traditionally brewed beer as a beverage that has its story, value, and point out its specifics and individual types. Salón piva is the presentation of craft minbreweries mainly from Slovakia, but also from abroad, in the form of paid tasting. More than 70 breweries offer more than 250 different beers that thousands of visitors taste over three days. The event is held twice a year. The ticket includes a degustation glass.
Info: craftbeer@salonpiva.beer | www.salonpiva.beer

Štramák Fest – Senické pivné slávnosti – Senica Beer Festivities

July



Štramák minibrewery organizes every year at the beginning of letter holidays a beer festival attended by craft breweries exclusively from Záhorie region and environs. Visitors have the opportunity to taste beers from more than ten breweries. Also present at the event is music of bands of various genres and served tasty food from classic Slovak grilled meals through excellent hamburgers to pancakes, and others. A zone for children is also part of it.
Info: + 421 915 743 847 | info@stramak.sk

Pivobrana

August



A festival of independent Slovak craft breweries. Bratislava - Ružinov, Park Andreja Hlinku. Slovak breweries offer the very best summer beers in a pleasant park environment. in the heart of Ružinov borough. Also part of it is a quality street food, beer contents, and an enjoyable music program. Also parents with children will find their own, including a chill out zone in the shade of trees.
Info: craftbeer@salonpiva.beer

Pivovar Stupavar – Deň otvorených dverí (Stupavar Brewery – Open Doors Day)

September



A day full of music, beer, friends, and good mood. Stupavar Brewery periodically invites for the Open Doors Day to its Stupava-based premises on the occasion of the event Dni zelá (Days of Cabbage). Within the program, organised tours of the brewery take place and six types of both draft and bottled Stupavar beer are available. DJ's and punk and alternative bands perform on stage. Related breweries like Mauacký Muádek, JAMA Craft, Brewerydistribúcia piva minipivovarov, and the like, are regularly invited to take part as guests at this small festival. In addition, grilled and vegetarian snacks are also served.
Info: +421 642 82 643 | pivovar@stupavar.sk | www.stupavar.sk

Bratislavský októberfest (Bratislava Octoberfest)

October



Bratislavský októberfest of Craft minibreweries presents the very best from the beer-making industry we have in the Bratislava region. The majority of Bratislava region minibreweries regularly put on display here their beers. Beers from the hosted minibreweries from Morava or other regions can be tasted in an additional offer. Part of it always is a diverse gastronomy, zhupa pig-slaughtering, farmer marketplace, and a multitude of stalls serving quality street food, hamburgers, hot dogs, páranec, fries, grilled fish, schnitzels, and other meals and side delicacies fit for beer. Part of it over two days is a music program featuring particularly alternative or minority rock scene bands. The event is organised by Bratislava Region Tourism.
Info: info@gob.sk



**BRATISLAVA REGION
TOURISM**

Turizmus regiónu Bratislava / Bratislava Region Tourism

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www.gob.sk

f www.facebook.com/BratislavaRegionTourism

www.instagram.com/bratislavaregiontourism 



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