

Rychtář Brewery was founded in 1913. Beer is made by the classical technology which has remained the same for 100 years and only ingredients of high quality are used. The brewery produces 7 kinds of beer and has been awarded many certificates throughout its existence.

The Brewery Rychtář operates a shop in the Hlinecko region right in front of the brewery building. The Rychtář assortment is commonly available in almost all the shops as well as many restaurants in the Hlinecko region and elsewhere. In the company store you can also find many other complementary products. For many years the brewery also organizes guided excursions in the production area of the brewery.

Rychtar brewery became very popular thanks to the annual festival Léto s Rychtárem (Rychtár Summer) held in the brewery amphitheatre. It has reached popularity among pop-music lovers as well as famous pop-music bands. Pleasant surroundings, interesting cultural programme and beer of high quality have made the brewery a concert location in demand.

The following products have been certified with "Hlinecko Quality":

- Rychtář Fojt
- Rychtář Grunt
- Rychtář Premium
- Rychtář 15° Speciál
- Rychtář Rataj
- Rychtář Natur
- Rychtář Fojt Unfiltered

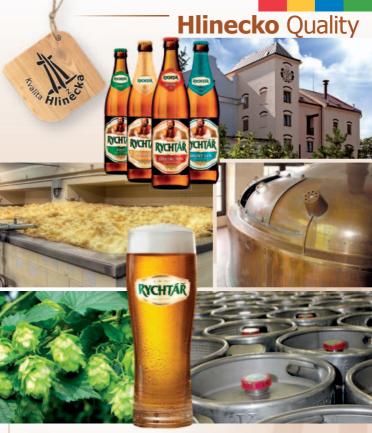


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Rychtář Fojt pale drought lager with the volume of 4%. Golden-coloured lager with noble hop bitterness, tang and frothiness.

Rychtář Grunt its characteristic gentle hop bitterness, high frothiness and drinkability are the main items to be mentioned. The beer has the volume of 4.5%.

Rychtář Premium pale drought lager with the volume of 5%. Golden-coloured lager with a significant pleasant bitterness, strong tang full of flavour and high frothiness.

Rychtář 15° Speciál special pale lager with the volume of 6.5%. Typical for delicious noble biterness, full flavour and high frothiness.

Rychtář Rataj This beer is four-times-hopped lager with alcohol volume of 4.8%, its production is based on a special variety of aromatic hop and the method called "Hopped when cold", when the hop is added to beer gradually in the course of its fermentation in the lager cellar. The result is a fresh hop aroma, perfectly balanced taste with malty richness and fresh intense bitterness.

Rychtář Natur unfiltered pale drought lager with the volume of 4.8%. Special pale lager is signifiant for its light turbidity caused by cultural yeast, typical feature is slight pleasant bitterness, strong tang full of flavour and high frothiness.

Rychtář Fojt Unfiltered is one of less alcoholic beers ideal for warmer summer months. Due to the omission of filtering it includes a great deal of brewery yeast, which helps the beer to get full flavor and complement the pleasant hop bitterness of the beer.



