



Prague:beer

Over 50 tips
for finding great beer
in & around Prague

prague.eu/beer



Prague:emotion



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Explanatory notes:



Food



Snacks & cold dishes only



Outside seating



Tours available



Recommended



Prague – the Best Beer City in Europe

by Evan Rail

Let's make a bold claim:

Prague is the best city in Europe for beer lovers.

That probably sounds outlandish, at least at first glance. Other European capitals certainly might offer greater variety, with a few more kinds of beer available. In a city like Brussels, you could probably find 40 different types of beer, including many rarities that would be hard to spot anywhere outside of Belgium. But in Brussels, you can also walk for blocks without finding any decent beer at all. In Prague, on the other hand, good beer – and often amazingly great beer – is on just about every corner.

Other cities seem to have greater amounts of pubs or breweries, but there's often a catch. In London, interest in good beer has caused an explosion in the number of breweries, giving the UK capital just over 120 breweries today. But that amount is for London's enormous population of 8.8 million, meaning there is one brewery for every 73,000 inhabitants. **By contrast, Prague currently has 42 working breweries** and a population of just 1.35 million, giving us one brewery per 32,000 people. On a per-capita basis, if London were to have as many breweries and brewpubs as Prague, it would need to have 273 – more than twice as many as it does today. (And that's just for now: another ten breweries are scheduled to open in Prague in the next year or so.)

There's also the question of price. Even in Prague's most expensive pubs, good beer remains very affordable, including many imports, compared to most big cities in Europe. (One brewer from the Netherlands was recently surprised to discover that his craft beers

actually cost less in Prague than they do in Amsterdam or Utrecht, even after accounting for shipping costs.) And Prague's excellent public transportation system means that beer travelers can easily get from one pub, beer garden or microbrewery to the next, making it possible to create multi-day itineraries focusing entirely on tracking down great ales and lagers.

This is a huge difference from a decade ago, when it was difficult to find many beers beyond the biggest national brands in Prague, and there was only a small handful of brewpubs. Today Prague is home to 33 brewpubs, up from 17 in 2014, with more opening every year. Pubs like Zlý Časy now offer as many as 48 taps of lagers and ales from every corner of the Czech Republic, as well as rare beers from traditional European brewing regions like Belgium and Bavaria. (It's no exaggeration to say that you are more likely to find obscure Bavarian brews in Prague than in the German capital of Berlin, to say nothing of rare lagers from places like north Moravia and the Šumava.) The huge amount of options means that you can try out brand-new brews like those coming out of ultra-modern Pivovar Hostivar, which started in 2013, before heading towards some of the most historic destinations in the beer world: **dating from the year 1499, Prague's U Fleků is believed to be the oldest continuously functioning brewpub on earth.** Nearby, U Medvídků has been a famous tavern since 1466. In terms of beer and history, very few places come even remotely close to the Golden City.

So grab this guide and a tram pass. Plan out a route to a number of beery destinations or just relax in the shade of a single beautiful beer garden. Work up a thirst or quench one. Wherever you go in Prague, you can be sure that another great beer is waiting for you just around the corner.

Evan Rail

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www.evanrail.com

Glossary of Beer Types

The following list should include the majority of terms you might encounter, including both styles of beer (such as stout) and specific terms that have been codified by Czech law (such as řezané pivo and ležák).

10° – a beer made from wort with at least 10% extracted sugars before fermentation. Known as a Desítka.

11° – a beer made from wort with at least 11% extracted sugars before fermentation. Known as a Jedenáctka.

12° – a beer made from wort with at least 12% extracted sugars before fermentation. Known as a Dvanáctka.

ALE – generally, a term used for all top-fermented beers; as a style, ale is often used to refer to the traditional hoppy brews, often pale, from Britain and the United States. Often written as Ejl in Czech.

ALT – a type of malty, moderately bitter, top-fermented beer, usually amber in colour, traditionally associated with Düsseldorf.

AMBER – lager or ale type beer whose colour is halfway between light and dark beer.

BARLEYWINE – a type of very bitter and usually very sweet top-fermented beer, usually with 10% alcohol or more.

BLACK IPA – an India Pale Ale, or IPA, but very dark, often roasty in flavour, with pronounced hop flavours and aroma. In Czech: černá IPA.

BOCK – a type of strong, bottom-fermented beer, often equivalent to a Czech Speciální pivo.

BOTTOM-FERMENTED BEER – often called “lagers,” these beers are generally produced at colder temperatures, resulting in less-pronounced yeast character. In Czech: spodně kvašené pivo.

DOPPELBOCK (from German) “double bock” – an exceptionally strong, bottom-fermented German beer whose colour ranges from rusty to deep brown. Strong and rich, with a long-lasting foam. Branded doppelbock beers nearly always carry the –ator suffix.

IMPERIAL PILSNER / IMPERIAL LAGER – a type of strong, pale, bottom-fermented beer, like a stronger version of classic Czech světlý ležák. Many brewers believe Imperial Lager and Bock to be the same thing.

INDIA PALE ALE (IPA) – a type of top-fermented beer, usually golden or amber in colour, with pronounced hop bitterness and flavours. Variations include Black IPA and Double IPA.

KVASNICOVÉ PIVO – “yeast beer,” a legal term for beer produced by adding fresh yeast or fresh fermenting wort to finished beer, often resulting in a cloudy beer with a yeasty, bread-like aroma.

LEŽÁK – “lager,” a legal term for the category of premium beers, made from wort with 11–12% extracted sugars before fermentation. These are the premium or flagship beers at any brewery, and include the most famous of Czech brands.

NEFILTROVANÉ PIVO – unfiltered beer. Not the same as Kvasnicové pivo, though the terms are often used interchangeably.

PALE ALE – a type of gold to amber top-fermented beer, often with pronounced hop bitterness.

PILSNER – in the rest of the world, Pilsner is a general term used to refer to pale lagers. In the Czech Republic, Pilsner is reserved for Pilsner Urquell.

PORTER – a legal term for dark beers made from barley with a wort containing at least 18% extracted sugars before fermentation. A secondary meaning may refer to one of the many porter styles of beer: dark, often bitter, top- and bottom-fermented beers originally brewed in Britain and the Baltics.

PŠENIČNÉ PIVO – “wheat beer,” a legal term for beer made with at least 33% wheat malt.

RAUCHBIER – in German, “smoke beer,” a type of beer which uses beech-smoked malt, resulting in a combination of sweet malt and smoky campfire flavours. In Czech: nakuřované pivo or kouřové pivo.

ŘEZANÉ PIVO – “Half and Half beer/ Black and Tan,” a legal term for a mix of pale and dark beers, generally produced by tapping two types of beer into the same glass. Technically not the same as Polotmavé pivo, though the two are often confused.

RUSSIAN IMPERIAL STOUT – a type of strong, dark, very bitter, top-fermented beer, usually over 9% alcohol.

STOUT – a type of bitter, top-fermented black beer common in Ireland and England.

SVĚTLÉ PIVO – “pale beer,” a legal term for golden brews made primarily with pale malt.

TMAVÉ PIVO – “dark beer,” a legal term for dark brews in general.

VÝČEPNÍ PIVO – “taproom beer,” a legal term for the category of basic beers, made from wort with 7–10% extracted sugars before fermentation. These are often light, easy drinkers or “session beers,” designed for mass consumption.

WEISSBIER, WEIZENBIER – originally from Bavaria, a group of top-fermented white or wheat beers, including beers where wheat malt was added. As the name suggests, they are light-coloured and of a refreshing flavour.

WITBIER – a type of wheat-based, top-fermented beer from Belgium, usually flavoured with coriander and orange peel.

Small Breweries and Brewpubs

Klášterní pivovar Strahov (The Strahov Monastic Brewery)

📍 Strahovské nádvoří 10, Prague 1 – Hradčany

☎ 233 353 155 🌐 klasterni-pivovar.cz



Not far from Prague Castle, the Strahov Monastery complex houses a historical brewery which offers its own beer along with traditional Czech cuisine. The history of the Royal canonicate brewery of the Premonstrates in Strahov is intertwined with the history of the monastery itself, founded in 1140. **The first written record dates from 1400, when the brewery was rented out for 'four times threescore groschen, a pound of pepper and one fattened hare per year'.** In 1907 the brewery was closed, however, and in 1919 even converted into apartments.

The brewery was renewed only in 2000, as part of an extensive reconstruction of the entire building. In May 2001, the former carriage-hall became a microbrewery with a capacity of 1000 hl per year. The first batch of beer was brewed in June of the same year, on the feast of St. Norbert, the patron saint of the Premonstratensian monastery.

Presently, the Strahov Monastic Brewery includes three "locals" – a beerhall with its own copper brew-kettles and the two storey St. Norbert restaurant. During the summer months the brewery courtyard garden is open to visitors.

The St. Norbert monastic beer is an IPA. This kind of beer ("India Pale Ale") was brewed for the English soldiers and civilian staff in India. Ale was a beer rich in hops, for their antibacterial effects, as well as stronger, to protect the beer from deterioration during the long journey to India. IPA is a top-fermented amber ale brewed from barley and three kinds of aromatic hops. In the Strahov Monastery brewery, they blend Saaz hops and the American Amarillo and Cascade hops. The result is a semi dark sixteen degree proof, combining the malty bitter taste with a hoppy aroma.



The Strahov Monastic Brewery

U Medvídků Brewery and Restaurant

📍 Na Perštýně 7, Prague 1 – Old Town

☎ 224 211 916 🌐 umedvidku.cz



The U Medvídků restaurant, patronized by generations of Prague natives and international visitors because of its renowned Czech cuisine and excellent Budvar, is one of the largest and oldest beerhalls in Prague. The house is named after its owner Jan Medvídek who founded the brewery here in 1466, where it continued until 1898. It is worth noting that composer Antonín Dvořák brought a visiting P. I. Tchaikovsky here in 1888, with the latter noting in his diary afterwards, "These Czechs, how immensely likeable they are!". When new industrial breweries entered the market, the U Medvídků brewery stopped production and was rebuilt as one of Prague's largest beerhalls, in which the first "tingel-tangel" cabaret played at the beginning of the 20th century.

During the reconstruction in 2015 the original malt house was rebuilt as a "Beer House" comprising a brewing shop, conference hall and microbrewery. The microbrewery itself, unique in its use of medieval technologies, brews unfiltered beers made from purely natural ingredients, fermenting in wooden barrels. **The special XBEER 33° dark lager is the strongest beer made in the Czech Republic in terms of its ABV (alcohol by volume.)**

The restaurant offers traditional Czech cuisine and beer specialties, such as beer onion soup, beer goulash and beer ice cream. You can listen or dance to the folk band which plays there regularly. A 3* hotel has opened next to the restaurant, featuring historic bedchambers.



U Medvídků



U Fleků

U Fleků Brewery and Restaurant

📍 Křemencova 11, Prague 1 – Old Town

☎ 224 934 019 🌐 ufleku.cz



The first mention of the U Fleků Brewery and Restaurant, situated in the centre of Prague, dates back to the year 1499, when the house was bought by maltster Vít Skřemeneč. **The U Fleků brewery is thus the only brewery in Central Europe where beer has been brewed continuously for more than 500 years.** It earned its fame by offering its special 13° beer and renowned traditional Czech cuisine.

You can visit the brewery museum or enjoy a traditional Prague Cabaret show (by advance reservation.) A historic brew-kettle from the beginning of the 20th century is the pride of the brewery. The feel of this historic building is enhanced by the in-style decor and furnishings in all bar rooms and halls. From the most famous and distinctive Academy Hall, where well-known Czech cultural figures would gather in the 19th century, or the Václavka Hall with its stained glass, to the Knights' Hall, fitted out in romantic style. Nowadays, U Fleků is considered a place of pilgrimage for connoisseurs of (not only Czech) beer, or at the very least, a fascinating historical monument and an icon among Prague beerhalls.

U Tří růží ('The Three Roses') Brewery and Restaurant

📍 Husova 10, Prague 1 – Old Town
☎ 601 588 281 🌐 u3r.cz



The eminent brewer Beneš obtained the brewing rights for the 'Three Roses' as long ago as 1405, and thus began one of the longest-running chapters on brewing in the Czech lands. The existing restaurant retains the iconic atmosphere of an Old Prague brewery. They brew several varieties of beer and beer specials here. **Among the most notable are the Vienna Red beer and the refreshing top-fermented Weissbier with banana and citrus flavours.** In addition to beer-tastings, microbrewery guided tours are available.

A combination of the highest production standards, quality ingredients and traditional brewing craftsmanship enabled the 'Three Roses' brewery to achieve the status of a Monastic Brewery of the neighbouring Dominican order, and thus build on the local brewing tradition. The restaurant menu offers traditional Czech and Moravian dishes, made from carefully selected fresh ingredients.

This place has a sister, the **Vojanův Dvůr** brewery and restaurant in Malá Strana.



U Tří růží

'U Dobřenských' Brewery

📍 U Dobřenských 3, Prague 1 – Old Town
☎ 222 222 141 🌐 pivovarudobrenskych.cz



The recently opened Restaurant Brewery in the Old Town is unusual in its specialization, that of flavoured beer. **Its flagship beer is Tribulus, fortified with the medicinal plant tribulus terrestris, and Salvia Stout – a dark beer with sage, whose local name translates as "hag's ear".** The stylish and cosy interior of the cellar restaurant on two floors is characterized by its brick walls and wooden fittings and furniture. The beer is served with pickled cheeses, cold meats, venison pâté and homemade bread. The hot food is a modern blend of classic Czech and Austro-Hungarian cuisine. They make their own gingerbread and bacon dumplings, and among the weekly specials popping up on the menu are the chef's specialities such as pork knuckle from wild boar, roast duck thigh or wild boar in red wine sauce.



U Dobřenských

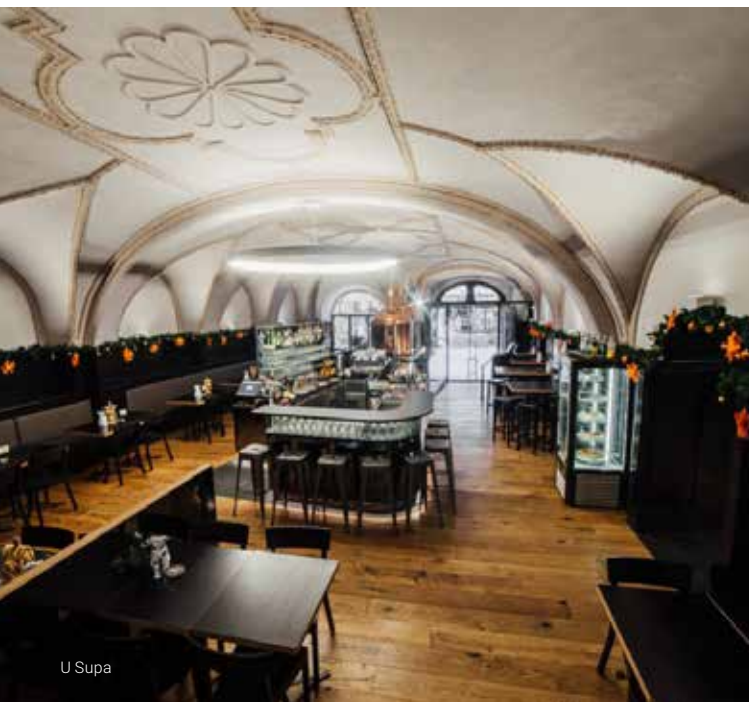
U Supa ('The Vulture') Brewery and Pub

📍 Celetná 22, Prague 1 – Old Town

☎ 734 441 892 🌐 pivovarusupa.cz



U Supa is a recently restored brewery and pub, boasting not only roots that stretch back to the 15th century, but also a **unique glass-walled brew-kettle, which lets patrons watch the beer brewing process**. There's none other in the Czech Republic. The Brewmaster is Ivan Chramosil, a living legend of the Czech brewing industry. The brewery and pub is situated on the Royal Route, near the Old Town Square. They specialize in traditional Czech cuisine. In the summer months they offer garden seating, by a historical fountain.



U Supa

dark lager has additional caramel malt. The beer is more bitter, with a garnet hue and caramel and bread toned flavours. The interior has cosy decor with some distinctive timber features. The kitchens offer traditional Czech dishes, cold and hot cuisine (roast pork knuckle, goulash, beef tenderloin, etc.) and several specialities, such as their hamburger or jacket potato. **Highly popular of late is the spacious beer garden located in the courtyard.**



Národní Brewery

Národní Brewery

📍 Národní 8, Prague 1 – New Town

☎ 222 544 932 🌐 pivovarnarodni.cz



A restaurant and brewery at an upmarket address, Národní 8, right next to the Nová Scéna theatre in the centre of Prague. They brew their own beer, under the Czech Lion brand. Their 11° is a classic lager made with Pilsen and Munich malt and Žatec (Saaz) hops. It has a very full and malty, refreshing taste. The new special semi-

OSSEGG Praha

📍 Římská 45, Prague 2 – Vinohrady

☎ 603 264 390 🌐 praha.ossegg.com



This modern microbrewery and restaurant builds on the **tradition of the OSEK monastery beer brewed in the Cistercian Abbey at Osek in the Krušné hory (Ore Mountains) region since 1241**. They set up in Prague in 2018, in the U hasičů ('Firefighters House') theatre building in Římská Street. This is a modern enterprise on two floors; in the cellars you will find the brewing facilities, and a restaurant on the ground floor; both floors have their own taps. OSSEGG beer is live, unfiltered and unpasteurized and with some traditional Czech food makes for a perfect evening. The cheery choice on tap will tempt you to sample the light 12° Philipp, the 13° Laurentius, the amber 11° Ruthard and the dark 13° Balthasar.



OSSEGG Praha

Pivovarský dům ('Brewery House')

📍 Ječná/ Lípová 15, Prague 2 - Vinohrady

☎ 296 216 666 🌐 pivovarskydum.com



The restaurant and microbrewery has been in operation since 1998 and is one of the most popular beer establishments in Prague. Always on tap is a minimum of 8 varieties of house-brewed, unfiltered, unpasteurized beers, from light and dark "classics" of the pilsner type, through fermented wheat to singular flavoured beers, such as coffee, banana and green nettle beers. Of the classic lagers, an exceptional one is the dark lager Štěpán, which presents a notable flavour of spice and caramel. **An absolute curiosity is the "beer champagne 'Šamp', the first beer in the Czech lands which**

completes its fermentation in the bottle. Beer is also used for the preparation of beer spirits and mixed beer cocktails.

Tasteful and simple decoration predominates, with copper brew-kettles in the microbrewery and a large bar with numerous beer taps. Throughout the day, the kitchen offers the best of traditional Czech cuisine. Beer is used in the preparation of some of the dishes – from appetizers to desserts. The menu includes beer soup, sausages in black beer, rabbit a la maltster, or pancakes with beer jam.

Vinohradský pivovar ('The Vinohrady Brewery')

📍 Korunní 106, Prague 10 – Vinohrady

☎ 222 760 080 🌐 vinohradskypivovar.cz



Opened in 2014, this is the only brewery in the Vinohrady district making its own beer and distributing it around the city. Its seat is in the former fermentation cellar of the former Vinohrady Burghers Brewery, which was in operation until mid-20th century when it was converted to a storage facility and, in 2001, burned down under somewhat mysterious circumstances. The renovation emphasizes new porthole-like windows made in the two-metres-thick walls between the taproom and restaurant and the brewery itself, lending the space a special character.

Half of the extensive vaulted cellars are used for the boiling, fermentation, and lagering of several types of beer / traditional unfiltered lagers from Czech malt and hops, but also various specials. The other half of the space is used for a taproom, restaurant, and an underground ballroom which is to be used for concerts and other events. The kitchen focuses on beer-friendly dishes in regular rotation, as well as game and fish.



Vinohradský pivovar

Lod' Pivovar ('The Ship Brewery')

📍 Dvořák embankment – New Town,
Štefánikův bridge, berth #19
☎ 773 778 788 🌐 pivolod.cz



When it comes to brewing beer, Czechs wade right in. The Ship Brewery anchored near the Štefánik bridge is the first floating brewery in Prague. Aboard, they brew their beer on three decks while offering a summer terrace, a restaurant and a pub. There are always three Czech lagers on tap, the 10° Legie, the 12° Republika and the 13° Monarchie. You can also sample a wide range of specials. There is a particularly fine view of Prague Castle from the upper deck for your delight. Here you can enjoy high-quality traditional Czech cuisine, but also grilled specialities and beer snacks.



Lod' Pivovar

Novoměstský pivovar ('New Town Brewery')

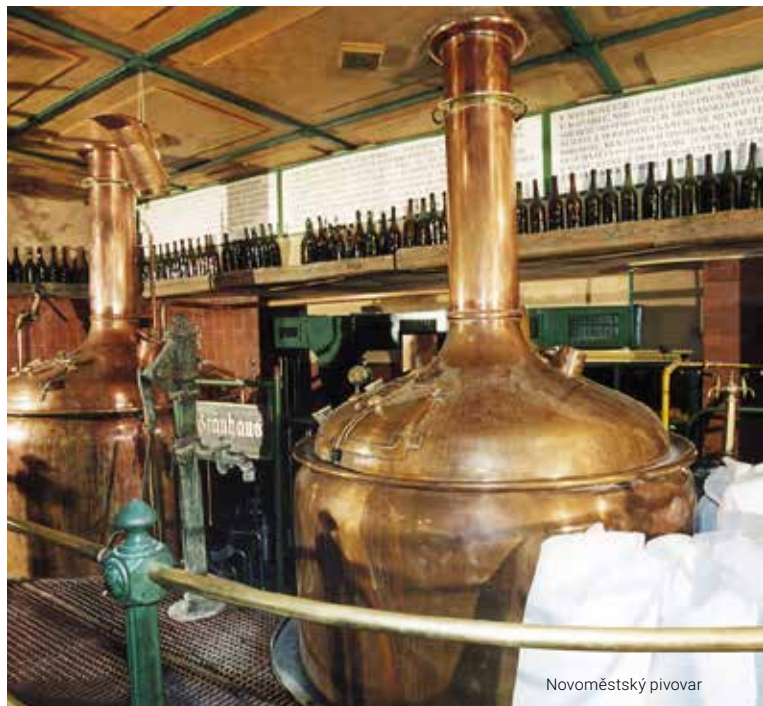
📍 Vodičkova 20, Prague 1 – New Town
☎ 222 232 448 🌐 npivovar.cz



The New Town Brewery stands on the site of the house where as early as 1434, the maltster Vaněk Zpěvák enjoyed his "brewing privilege". Today's Old Bohemian restaurant brewery was founded in 1993, and builds on this long forgotten tradition. The merging of the microbrewery and restaurant into one has created an extensive complex of effectively connected spaces above and below ground. You may linger in Gothic halls or in village pub interiors from the 20s and 30s of the 19th century.

The restaurant specializes in typical Czech cuisine – from garlic soup and "svíčková" (roast beef sirloin in cream sauce) to leg-of-duck confit and roast suckling pig. They brew their own beer called Novoměstský ležák 11° ('New Town Lager'); unfiltered beer with yeast, produced exclusively from Czech ingredients, using Czech malt and Saaz hops.

The restaurant offer beer flight tastings, as well as guided tours of the brewery.



Novoměstský pivovar

Sv. Vojtěch ('St. Adalbert') Břevnov Monastic Brewery

📍 Markétská 1, Prague 6 - Břevnov
☎ 607 038 304
🌐 brevnovskypivovar.cz 🌐 klasterisenk.cz



The history of the Břevnov brewery is inextricably linked with the history of the monastery, which was founded as early as 993. It can be assumed that soon after the monastery was founded, the brewery was also built to go with their agricultural activity, its existence being indirectly referenced in a document from the 13th century. **The brewery is, therefore, considered to be the oldest brewery in the Czech Republic.** During the Hussite wars, the entire monastery, including its farm buildings, was almost destroyed.

It was rebuilt only towards the end of the 17th century. The original brewery building was demolished when the motorway by-pass to Karlovy Vary was expanded.



Břevnov Monastic Brewery

The St. Vojtěch Monastic Brewery, which was reopened in 2013 and is located in the former Baroque stables, builds on the age old tradition of Břevnov beer. The brewery equipment is largely Czech made, and the establishment has a capacity of 3,000 hl of beer per year. In addition to the classic pale lager, the brewery produces a range of special beers using various types of malts and hops. Monastic beers are sold under the brand name Břevnov Benedict. The restaurant “Klášterní šenk” (“Monastery tap-room”) is located in the grounds of the monastery, where you may taste most of the beers produced.

U Bulovky Brewery / Richter Brewery

📍 Bulovka 17, Prague 8 - Libeň

☎ 602 431 077, 607 092 694

🌐 pivovarubulovky.cz



This rare family brewery concept, which includes a cosy small pub with copper brew-kettles, was opened in 2004. František Richter, the owner, is a brewer and beer guru with many years of experience from Germany. This establishment, which aims to continue the tradition of Czech hospitality from the good old days, has won many awards as one of the best pubs in Prague.

The Richter brewery brews an extensive range of excellent Bavarian style beers, including wheat beers and bocks, plus Belgian-style Trappist or Kriek specials and **knows how to pull a draught beer directly from a wooden, pitch lined barrel**. Their quality cuisine consists of traditional dishes, predominantly meat and specialities from the grill, including their popular lamb shank, brewers' beef stew or the A4 pork steak. Because of the popularity of the establishment and the friendly staff, you will not find a table in the evening unless you have a reservation.



U Bulovky

Únětice Brewery

📍 Rýznerova 19, Únětice

☎ 220 515 687 🌐 unetickypivovar.cz



Though located outside city limits, the Únětice brewery is a popular destination for both Prague residents and visitors especially during summer weekends, as it can be easily reached by bike.

The historical regional brewery was built in Únětice in 1710. By 1900, it was the third largest in the region, but the 20th century wasn't kind to the brewery. The growing pressure of competition caused problems which were exacerbated by its location away from city industry. In March 1949 production finally closed down.

Beer brewing began here again in 2011 thanks to the Tkadlec family who rebuilt the brewery. In 2011, the first batch of Únětice beer was brewed and a new chapter in the brewery history was launched. Draught beer and lager is produced by means of original methods using only natural ingredients, without any additives whatsoever. To date, Únětice beer is on draught in dozens of businesses in the surrounding area, as well as in Prague. **In the spring of 2012, production was expanded and the renovated brewery bar opened offering traditional Czech cuisine and beer directly from the tank.**



Únětice Brewery

Beer bars and 'rotating' taps

Pípa – Beer Story Dlouhá

📍 Dlouhá 14, Prague 1 – Old Town

☎ 607 940 605 🌐 foodstory.cz



This beer-shop is located in the lower zone of the newly opened Food Story complex, which also houses a bistro, a grocery and fast food outlets. Pípa ('The Tap') is a medium sized bar, furnished in a modern, clean-cut style. **The beer sheet offers up to 160 types of beer from all over the Czech Republic and abroad.** The bar always has 8 to 10 topical beers on tap, and some 150 bottled beers for sale. There are regular beer-themed evenings, talks and tastings.

U Kunštátů – Craft Beer Club

📍 Řetězová 3, Prague 1 – Old Town

☎ 601 353 776 🌐 ukunstatu.cz



This café, located on the premises of the beautiful House of the Lords of Kunštát and Poděbrady, dating back to the 13th century, is among the best-preserved Romanesque structures in Prague. **Come for evening beer tastings, excellent Italian coffee, desserts and beer snacks.** The club routinely serves a wide selection of the best regional Lagers and Ales (e.g., Matuška, Kocour, Ferdinand, Žatec). Adventurous types might wish to try one of the once-popular Czech mixed drinks from the Communist era. A pleasant courtyard garden is open in summer. The house frequently serves as a venue for concerts, exhibitions, and other cultural events.



U Kunštátů

Craft House Prague

📍 Navrátilova 11, Prague 1 – Old Town

☎ 222 935 304, 775 496 467

🌐 crafthouse.cz



A modern multi-tap pub and beer shop located in the heart of Prague near Karlovo Square. It offers 27 draught beers and more than 100 bottled varieties, local and from around the world. **There is a six-tap Imperial Bar, where you will find the stronger beers, such as Russian Imperial Stouts, Double IPAs, Quadruples, and so on.** You'll also appreciate the great selection of authentic ciders, with at least one always on tap. The house speciality is the Smørrebrød Scandinavian open sandwich (with blue cheese, herring in oil, smoked ham or smoked salmon).

Gulden Draak Bierhuis

📍 Soukenická 34, Prague 1 – New Town

☎ 724 105 800

🌐 [gulendraak.cz](http://gulden draak.cz)



A Belgian beer bar named after their flagship Gulden Draak / 'Golden Dragon' beer. **Here you can sample Belgian beers on sixteen taps and over a hundred different bottled varieties.** In addition to the regular beer offering there are limited edition commemorative batches, archival and seasonal beers. For the record, Belgian beer is on the UNESCO World Heritage list. A summer beer garden gives your beer tasting that extra touch.



Gulden Draak Bierhuis

20 PIP Craft Beer Pub

📍 Slezská 1, Prague 2 – Vinohrady

☎ 605 000 866 [f @20pip](#)



A new 21-tap beer bar with a fine atmosphere located a short distance from Náměstí Míru Square. The modern interior has two compact rooms – one on the ground floor with tables, and one bar room upstairs. **A great selection of beers on tap from Czech craft brewers such as Matuška, Permon, Břevnov, Kocour or Antoš.** As well as domestic brands, imports are also represented. All tap beer is sold as a take-away option.



20 PIP Craft Beer Pub

BeerGeek Bar

📍 Vinohradská 62, Prague 3 – Vinohrady

☎ 776 827 068 [f beergeek.cz](#)



The popular BeerGeek beer shop opened its own beer bar in 2014. A small establishment a short walk from the Jiřího z Poděbrad metro station has a streamlined, spare décor. **The focal point is the taproom with 32 taps offering rare and specialty beers from regional Czech and foreign breweries** (e.g., the UK, Germany, Denmark, Spain, and California.) The offer includes various bottled beers and whisky and rums. The English-speaking staff can offer expert guidance to beer novices and aficionados alike.



BeerGeek Bar

Dno pytle ('Bottom of the Sack')

📍 Vinohradská 63, Prague 2 – Vinohrady

☎ 702 058 007 [f dnopytle.cz](#)



This cosy pub in the centre of Prague is the **only establishment in the Czech Republic to offer beer tapped from wooden casks solely by gravity.** The six taps offer the finest Czech and Bavarian beers - outstanding Czech lagers and ales, Bavarian Kellebiere, wheat beers and other specials. The proprietors make regular trips into Bavaria where they select top-quality beers from local microbreweries. The casks are tapped each Tuesday and Friday or, in the event of a larger group, anytime. The lower part of the bar offers a wide selection of bottled beer, Bavarian spirits and liqueurs, and excellent Bavarian sausages.

Nubeerbar

📍 Balbínova 1, Prague 2 - Vinohrady

☎ 775 597 000 🌐 nubeerbar.cz



Nubeerbar is a modern and stylish beer bar near Náměstí Míru square, with 22 taps. They draw craft beer from small, local breweries. The bar also offers a wide range of imported bottled and canned beers.



Nubeerbar

Malý/Velký – 'Little/Large'

📍 Mikovcova 4, Prague 2 - Vinohrady

☎ 774 095 708 🌐 @barmalyvelky



The newly opened Malý/Velký bar is the **home pub of the Falkon brewery, which specializes in a variety of top-fermented ales**. One of its eight taps always is always reserved for Czech lager from small breweries. There are also more than 100 different bottled beers, as well as beer snacks, such as pickled Camembert with walnuts or borscht. The bar puts on beer tastings and guided themed sampling.

Bad Flash Bar

📍 Krymská 2, Prague 10 – Vršovice

☎ 273 134 609 🌐 badflash.cz



The 'flying' brewery Bad Flash was founded by the renowned businesses, the Kulový blesk ('Ball Lightning' pub) and Zlý čas ('Hard Times'). The Bad Flash brewery currently runs two private bars, in Krymská and Březinova streets. On the menu are the best Czech and foreign beers. **Here you can taste any of a dozen draught beers or over 300 bottled varieties.**



Bad Flash Bar

Beer Time

📍 Nádražní 61, Prague 5 – Smíchov

☎ 257 326 167 📧 @beertime.pub



The recently opened beer bar near the busy Anděl hub in the heart of Smíchov offers a dozen beers on tap, mostly from renowned Czech and Moravian regional breweries. In the courtyard you will find a pleasant garden. Assuage your hunger pangs with the popular lunch menu or choose from a fine selection of dishes, including salads and pasta.

Pivovarský klub ('Brewery Club')

📍 Křížkova 17, Prague 8 – Karlín

☎ 222 315 777 🌐 pivovarskyklub.com



The Brewery Club restaurant and beer-shop is based on a simple idea – it's almost universal to have a choice of up to a hundred different things to eat and just one choice of beer to drink. Here it is the exact opposite, **you can have a hundred different beers with what there is to eat.** In addition to the six draught beers, which



are constantly changing (Czech small and medium breweries and imported specials), of which there have been more than 600 on offer since the club opened in 2005, they also sell at least 240 bottled beers.

Primarily Czech breweries are on offer, though imported beers included are predominantly from Belgium, Germany, the British Isles and the USA. The staff are happy to help you pair your food with a particular beer. In the pleasant environment of the upstairs bar or the stone interior of the cellar restaurant, they offer Czech home cooking, specialties prepared with beer (including desserts) and meat dishes, including exotic meats such as ostrich or kangaroo.

Diego Beer Bar

📍 Sokolovská 114, Prague 8 - Karlín

☎ 730 871 089 🌐 diegopivnibar.cz



Diego beer bar offers up to 10 varieties of draught beers, of which some are dedicated and some for 'rotating' breweries. The bar is wild Mexico styled. **The most popular items on the menu are tacos and costillas** – pork ribs with tamarind or a mango-habanero salsa. The popular Frida bar in Karlín is Diego's sister establishment.



Pivovarský klub

Where to go for good food and beer

Kuchyně ('The Kitchen')

📍 Hradčanské náměstí 1, Prague 1 – Hradčany

☎ 736 152 891 🌐 kuchyn.ambi.cz



This newly opened restaurant of the Ambiente group is right near Prague Castle. **Their outdoor beer-tanks provide for a great Pilsner Urquell or Kozeľ on tap right in the garden, with a beautiful view of the city.** The restaurant serves mansion-inspired traditional Czech cuisine. The chefs will gladly lift the lids and let you savour the aromas, to choose what you fancy.



Kuchyně

Kolkovna Olympia Restaurant

📍 Vítězná 7, Prague 1 – Lesser Town

☎ 251 511 080 🌐 kolkovna.cz



A stylish restaurant near the Kampa Island is part of the Pilsner Urquell Original Restaurant gastropub chain, **blending the best of the Czech brewing and cooking traditions with an updated style.** The retro-chic interior serves as a backdrop to draught Pilsner Urquell and other brews from the iconic brewery. The menu highlights meaty Czech classics but is will satisfy even vegetarians, children and health-conscious eaters.



Kolkovna Olympia

Lokál Dlouhá

📍 Dlouhá 33, Prague 1 – Old Town

☎ 222 316 265 📍 ambi.cz



“A traditional Czech pub for the 21st century” with carefully handled beer, freshly cooked food and friendly professional service. They have Pilsner and Kozel on draught, and they care about keeping it correctly and making the journey from the tank to the glass as short as possible. The simple interior in 1970s style features long wooden benches, and a stainless steel bar with the tank in use right under the tap. **The experienced bar staff can pour your beer in various ways – “čochtan” (‘neat’), “hladinka” (‘creme’), “šnyt” (‘slice’), or “mlíko” (‘sweet’), with increasing proportions of creamy foam, respectively.**

Honest Czech cuisine, based on traditional recipes, is made with Czech ingredients from local suppliers. The menus change every day, and include a lunch and evening selection, which is available until closing time. Lokál Dlouhá opened in 2009 in extensive premises which assuredly make this one of the longest restaurants in Prague. Despite its size it is often full and making a reservation, especially for the evening, is recommended.

Additional Lokál locations:

Lokál U Bílé kuželky

📍 Míšeňská 12, Prague 1 – Lesser Town

☎ 257 212 014 📍 ambi.cz

Lokál Nad Stromovkou

📍 Nad Královskou oborou 31, Prague 7 – Bubeneč

☎ 220 912 319 📍 ambi.cz

Lokál Hamburk

📍 Sokolovská 55, Prague 8 – Karlín

☎ 222 310 361 📍 ambi.cz





T-Anker Terrace

T-Anker Terrace

📍 Náměstí Republiky 8, OD Kotva (Department Store Kotva) – 5th floor, Prague 1 – Old Town
 ☎ 722 445 474 🌐 t-anker.cz



The restaurant with the largest terrace in Prague covering some 650 m² is located on Náměstí Republiky ('Republic Square'), and offers sweeping views of the city, backed by a tap-room with a 9 tap tower and up to 100 bottled beer varieties. Each week the tap-room offers a new selection of the best Czech and world-renowned beer specials. In support of small Czech breweries, beers on tap here include those from Rambousek, Matuška and Břevnov breweries. Meat dishes such as steak or steak tartare dominate the menu, but beer snacks, risottos and salads are also represented. In the summer months, a children's play area with climbing frames is open, and there are regular concerts and other events.

The James Joyce Irish Pub

📍 U Obecního dvora 4, Prague 1 – Old Town
 ☎ 224 818 851 🌐 jamesjoyceprague.cz



The first such in Prague as well as the oldest Irish Pub in the Czech Republic, with an authentic feel, excellent cuisine and a draught Guinness to match the best you'll find outside Ireland. The bar, named after the greatest Irish writer and poet James Joyce is where the first ever draught Guinness in the Czech Republic was drawn on 5th November 1993. Their cosy interior with its own fireplace is the work of Barrandov Film Studios architects.

On the menu are burgers, lamb and beef specials, chicken wings, or that fast food staple – fish and chips.



The James Joyce Irish Pub

Kulový Blesk Restaurant ('Ball Lightning Restaurant')

📍 Sokolská 13, Prague 2 – New Town
 ☎ 721 420 859 🌐 restauracekulovyblesk.cz



The Ball Lightning restaurant is a short walk from I. P. Pavlova metro, it has a pleasant garden in the courtyard, a bar with 11 taps and basement rooms with 17 more taps. They offer beers from medium-sized and small breweries with a detailed description of their characteristics, sometimes this includes German beers. Czech beers are often represented by Matuška, Únětice, Kocour as well as Zemský Pivovar and Prager Laffe breweries.

The restaurant is a member of the Alliance P. I. V. ("Pivně inteligentních výčepů" - 'Beer-smart tap-rooms'), which is a guarantee of exceptionally well kept draught beers. The interior decor features old Czech film posters, a diverse mix of antique furniture, and the original well-worn coat of paint. The basement area is divided into smaller rooms, which are ideal for private get-togethers. The kitchen serves traditional beer appetizers and two kinds of steak tartare; in the evening they offer various specials (such as burgers.)



Kulový blesk

Bruxx Belgian Restaurant

📍 náměstí Míru 9, Prague 2 – Vinohrady

☎ 224 250 404 🌐 bruxx.cz



This restaurant is dedicated to Belgian cuisine and beer. **On tap are exclusively 8 kinds of Belgian beer**, directly imported, and one other alternating variety for comparison, brewed especially for the restaurant by a selected Czech brewery. On the menu is a beer sampling set of 4 selected beers (0.1 litre glasses). As for bottled beers, there are over 20 to choose from. The interior evokes the stylish surroundings of a Belgian restaurant, high stucco ceilings with original chandeliers and dark panelling.



The main speciality dishes are mussels, chocolate and fries. They make their own chocolate pralines, and the double-dipped fries are made from special imported potatoes.

Just around the corner you will find the doors of their sister establishment, the **Vinohradský Parlament restaurant**. This modern Czech pub is a fast-paced place, set up jointly with the Staropramen brewery.

Los v Oslu

📍 Perunova 17, Prague 3 – Vinohrady

☎ 222 513 295 🌐 losvoslu.cz



A stylish yet cosy restaurant offers a menu of **Nordic and French cuisines, 11 types of draught beer, and 65 kinds of bottled beer**.

The restaurant, located just steps away from the náměstí Jiřího z Poděbrad square, is split into two floors. The upper level includes a bar, while the lower level houses the Belgian Beer Club, a popular venue for parties and private events. On tap are Czech as well as Belgian beers, e.g. the Merlin dark lager, the unfiltered Velen, or the honey-scented Kvasar. Belgian beers are represented by a delicious Kasteel Rouge or the strong Kwak. Popular food menu items include fresh mussels prepared in various styles, as well as Czech classics like pork ribs or a homemade spread with cracklings.

The Tavern

📍 Chopinova 26, Prague 2 – Vinohrady

🌐 thetavern.cz



The Tavern is synonymous with excellent American hamburgers, a fun multi-cultural atmosphere, and great service. The beer on tap, the popular Ježek 11° from Jihlava, is complemented by a wide choice of bottled beers and the outstanding "Lokál Burgers". The menu includes vegetarian items, sandwiches, and several types of fries. All ingredients are locally sourced. All food is also available "to go", to be enjoyed as a picnic in the nearby Riegrovy Gardens. A few outside tables are available in the summer.



U Kurelů

📍 Chvalova 1, Prague 3 – Žižkov

📞 ukurelu.cz



U Kurelů is a long-running Žižkov pub, ever since 1907. This funky modern embodiment of a traditional Czech bar is just a stone's throw from the TV tower and offers classic American burgers and BBQ. **Their unbeatable treat is smoked pork jerky, which you can also enjoy in their sister pub, The Tavern.** Up for grabs at the bar are Czech classics, like true Pilsner, Gambrinus, Bernard, and even an amber lager from the Zemský Brewery.



U Kurelů

Sousedský pivovar Bašta & U Bansethů Pub

📍 Tábořská 49, Prague 4 – Nusle

📞 724 582 721, 261 222 530 📍 ubansethu.cz



The Bašta 'Neighbourly Brewery' dates from 2007 and is located right next to the Pilsner pub U Bansethů. The stylish interior of the old Bohemian alehouse is complemented by a tiled stove, wood panelling and stained glass windows. Unlike the adjacent U Bansethů restaurant, the beers on tap here are from the local microbrewery and from small Scottish and Belgian breweries. **The brewery's flagship product is the renowned amber 12° lager, which has won numerous awards.** The brewery also offers fresh brewer's bread as well as savoury and sweet pastries from their own bakery.



The Pilsner pub U Bansethů is legendary, with over a century of tradition and is a longstanding certified purveyor of excellent Pilsner Urquell draught beer. It also owes its place in the Prague collective subconscious to its famous regular visitor – the writer Jaroslav Hašek. The cuisine here is exclusively Czech. **A renowned local speciality is roast duck stuffed with potato pancakes and sauerkraut.**



Pivovar Bašta

Zlý Časý Beerhall and Beer-shop ('Bad Times Beerhall and Beer-shop')

📍 Čestmírova 5, Prague 4 – Nusle

📞 723 339 995 (Beerhall)

📞 739 437 507 (Beer-shop) 📍 zlycasu.eu



The iconic Prague beerhall situated near the Náměstí Bratří Synků (square) and its **48 tap bar offers pale lagers, dark and wheat beers from medium-sized and small family breweries from Bohemia and Moravia.** There are three bars – top, middle and bottom – and the beers on tap are different in each. The restaurant is a member of the Alliance P. I. V., which is a guarantee of exceptionally well kept draught beers. The draught beers are complemented by an extensive range of bottled beers from all over the world. The middle bar has a steak kitchen with barbecue grill; popular beer snacks include wursts in black beer, smoked pork knuckle or a delicious pickled "Hermelín" (Camembert style) cheese.

The establishment also operates a beer shop with a wide range of more than 40 Czech brands and bottled specials from around the world. You can buy and drink Belgian and German specials here, noteworthy domestic beverages and rarities from Nordic countries and other parts of Europe.

Podolka Restaurant

Podolské nábřeží – Přístav 1, Prague 4 – Podolí

774 115 166 📍 restauracepodolka.cz



The Podolka Restaurant is set away from the bustle of the city centre in a quiet area alongside the Vltava river. The spacious wooden terrace provides a nice view of the river and moored boats.

The restaurant offers meat and vegetarian specialities, including gluten-free; the drinks menu features draught and bottled Bernard beer. In 2015 its sister restaurant opened up in Karlín (Šaldova 34).



Podolka

Traditional Prague pubs and garden restaurants

U Černého vola ('The Black Ox Inn')

📍 Loretánské náměstí 1, Prague 1 - Hradčany

☎ 606 626 929 f @ucernihovola



One of the original Old Prague beerhalls is located on the Loreta Square (Loretánské náměstí) near Prague Castle. The Renaissance building with a Baroque facade was built in the 16th century and references to the local taproom appear as early as the 18th century. The beerhall as we know it today, was opened in 1965 and has retained its feel to this day. **The simple historic interior with stained glass windows is dominated by the old Communist-era bar, where they offer the excellent Kozel beer on tap.**

On offer with the beer are classic snacks such as pickled camembert-style cheese, head cheese with onions or baked ham and eggs. Despite the occasional stray tourist finding their way here, this is a beerhall where Czech patrons prevail – regulars and students. It is usually crowded, but you can always have a beer standing up at the bar.

U Hrocha ('The Hippo') Beerhall

📍 Thunovská 10, Prague 1 – Lesser Town

☎ 257 533 389



A Lesser Quarter beerhall hidden away from the city's hustle and bustle, which has, in its relatively short existence, become an iconic tavern. **Those who come to enjoy the exquisitely kept Pilsner beer (they say that it is one of the best in Prague) include locals, tourists and officials from the Castle.** The tavern, where people come to 'join-in and chat', is renowned for its authentic old beerhall ambiance, with Gothic arches and a homely feel. This is a traditional beerhall, and so, the menu includes mainly cold snacks to go with the beer – cheeses, head cheese, pickled sausage (called "utopenec" or 'drowned man') and rollmops (pickled herring.) Hot dishes include grilled pork steak or sausage. Despite the fact that it is often crowded, you will almost always find a free spot, or you can drink your beer standing up at the bar.



U Hrocha



U Zlatého tygra

U Zlatého tygra ('The Golden Tiger') Beerhall

📍 Husova 17, Prague 1 – Old Town

☎ 222 221 111 📍 uzlatehotygra.cz



The Golden Tiger Beerhall is tucked away in a small street called Husova, a short walk from the tourist-teeming Karlova Street. **Thanks to the excellent Pilsner and the atmosphere, made famous by Bohumil Hrabal's short stories, it has become the iconic venue for Czech beer aficionados.** The Golden Tiger was Hrabal's favourite pub and to this day his usual spot is still reserved for him.

The house has a history going back to the 14th century, and a beerhall has been here since 1816. There is a large variety of cold food on offer, hot dishes include pork steak in potato pancake or pot goulash. The local speciality is beer cheese – this beerhall was the first one to get regular deliveries of this delicacy from the producer. In the evenings it is hopelessly full and so it is advisable to reserve your table.

U Pinkasů Restaurant

📍 Jungmannovo náměstí 16, Prague 1 – New Town

☎ 221 111 152 📍 upinkasu.cz



The "U Pinkasů" restaurant, founded by Jakub Pinkas in 1843, was the first restaurant in Prague to serve the bottom-fermented lager Pilsner Urquell on draught. It has been one of the most popular Prague establishments throughout its more than 170 years of continuous operation. The carefully kept Pilsner is stored in stainless steel tanks rather than in barrels because of the record

quantities of beer poured here. The quality of the draught beer matches that of the brewery, it is not pasteurized and, moreover, it is pressurized in the aforementioned tanks using expansion 'bladders' so that propulsive gases are avoided. The result is the so called "hladinka", a beer drawn in one pull, as appreciated both by beer aficionados and the uninitiated.

The restaurant offers traditional Czech dishes, using recipes dating back to its origins and is spread over all three floors of the building. In addition to several themed areas (At home, The Upper- and The Lower House of Parliament), there is the Pinkas cellar and a unique Gothic garden, which was established in the adjacent grounds of the Franciscan garden.



U Pinkasů

U Šumavy Restaurant

📍 Štěpánská 3, Prague 2 – New Town

☎ 775 555 297 📍 usumavy.cz



This cosy, traditional restaurant is in the city centre and the oldest tavern in Prague 2, founded in 1873. It specializes in beer from small Czech breweries, and the menu changes regularly. The restaurant cooks mostly traditional Czech cuisine, complemented by beer snacks and meat dishes such as steaks and burgers. Greater appetites can go for the 'Bohemian Forest deep pan' for two, comprising a quarter roast duck, a roast knuckle of pork, a grilled sausage, some grilled scrag, baked potatoes and potato pancakes. **Also worth a try is the beer tasting tray with either six or nine beer varieties.**



Riegrovy sady Park

Park Café Restaurant

📍 Riegrovy sady 28, Prague 2 – Vinohrady

☎ 222 717 247 📍 restauraceriegrovysady.cz



'Riegrovy sady' is one of the most popular parks in Prague, with a spectacular view of Prague Castle and the Lesser Quarter. The Park is a popular place for picnics and days out. At the top of the hill is the Park Café restaurant and garden. This traditional beer garden has a capacity of up to 1,400 people and a large screen for live sports broadcasts. Dogs are allowed on the premises. The restaurant is open until 11:30pm, serving international cuisine focused on meat dishes and grilled snacks. In the garden you can order the traditional sausage or pickled cheese, as well as several kinds of pizza straight from the oven.

U Vodoucha pub

📍 Jagellonská 21, Prague 3 – Vinohrady

☎ 736 623 294 📍 uvodoucha.pivovarkostelec.cz



A traditional Czech pub serving beers from small breweries and Czech cuisine. **The tap has a wide range of beers on offer, particularly from the Černokostelecký Pivovar brewery.** The menu offers various pickled snacks and homemade bites to go with the beer, but also schnitzels, goulash and traditional Czech sauces. The establishment also offers local specialities such as the Žižkov "fanka" (brickie's pan) or the 'Brewery Beefburger'. Its partner establishment is the Slavic Linden Tree.

U Slovanské lípy ('The Slavic Linden Tree') pub

📍 Tachovské náměstí 6, Prague 3 – Žižkov

☎ 734 743 094 🌐 uslovanskelpy.cz



A tavern in the First Republic style, quite probably the oldest pub in Žižkov. **The establishment is firmly focused on beer specialities exclusively from Czech breweries**, which regularly take turns on the nine taps. The kitchen offers classic meat dishes, but also Žižkov specialities such as the Old Žižka Platter for two. The Slavic Linden Tree pub is partnered with U Vodoucha pub.

Hospůdka Na Hradbách ('Tavern On the Battlements')

📍 V Pevnosti 2, Prague 2 – Vyšehrad

☎ 734 112 214 📧 @hospudkanahradbach



This iconic tavern is located directly within the battlement walls of Vyšehrad castle. You may sit at the tables under sun-shades or along the perimeter walls. This area is especially popular for non-traditional views of Prague and the impressive panorama of New Town and the Nusle Bridge. There are three small rooms inside as well as the outdoor garden. Beer for consumption in the garden is served from the outside window. When they are full, they are happy to pour your beer into a plastic cup, which you may take with you to sit on the grass. The tavern has an outdoor grill, where you may order meat delicacies (chops and lamb sausages) as well as Balkan and vegetarian specialities. It is open all year round and regularly hosts concerts and other events.



Vyšehradské sady Park

Zahradní pivnice Letenské Sady ('Letná Gardens Beer Garden')

📍 Letenské sady, Prague 7 – Holešovice

☎ 724 170 940



This popular beer garden in Letná Gardens, located directly in front of the Neo-renaissance Letná chateau, **offers spectacular views of the Prague panorama and the Vltava River.** The setting within the expansive park is sheltered by mature trees and makes this the perfect location for summer drinks with friends or a romantic evening under the lantern lights. In the summer, families with children head to the garden and the lawn is a popular picnic spot for visitors. The smallish bar has Gambrinus on draught at reasonable prices, and also offers wine and a wide range of soft drinks. You may order sausages and pizza to go with your beer.



Letná Gardens Beer Garden

Where to taste and buy (beer-shops)

Illegal Beer

📍 Ve Smečkách 16, Prague 1 – New Town

☎ 774 055 540 🌐 illegalbeer.com



Beer-shop with 6 taps, just a short walk off Wenceslas Square. The business is run by the proprietors, so there is no lack of a pleasant homely ambience. Every day the bar taps rotate to vary the choice of beers on offer, from small and medium-sized brew houses. **One thing of note for this beer-shop is that their beer is drawn directly from the basement, which means the barrels are kept at a constant and appropriate temperature** avoiding any temperature shocks that could affect beer quality. The choice of bottled beers is also extensive. If you get peckish, you can order homemade soup, right into the evening.

BeerGeek Beer-shop

📍 Slavíkova 10, Prague 3 - Žižkov

☎ 775 260 871 🌐 beergeek.cz



The BeerGeek beer-shop opened in 2013 and **currently carries roughly 500 kinds of beers**. In stock are beers from small and medium-sized domestic breweries, well-known and less-well-known imported brands (for example, beer from New Zealand.) Regularly rotated on the four taps are beer specials, which the customer can enjoy relaxing in a straw armchair. The Beer-shop has a supply of ingredients and gear for home-brewing; they will also advise about putting together a recipe for your own beer. Home-brewers regularly meet here.



BeerGeek

Pivo a párek ('The Beer and Sausage') Beer-shop

📍 Korunní 105, Prague 3 – Vinohrady
📍 Bořivojova 58, Prague 3 – Žižkov
☎ 734 201 195 🌐 pivoaparek.cz



The two branches of 'The Beer and Sausage' beer-shop are popular establishments serving draught beer and beer specials from small and mid-sized breweries. Barrels are changed during the course of the day, the beer is always fresh and up to 140 varieties rotate through. As a rule, traditional soda pop flows from the seventh tap. In addition to the draught beers, there is a rich selection of bottled beers, the most popular of which are ready in the fridge. **As the name suggests, food to order consists of high-quality charcuterie from small Czech curers, predominantly a variety of wursts and sausages.** Beer can be enjoyed standing up directly at the bar or sitting in the back room. In the summer a covered garden is open in the courtyard.



Pivní rozmanitost ('Beer diversity')

📍 Koněvova 133, Prague 3 – Žižkov
☎ 608 601 601 🌐 [@pivotekapivnirazmanitost](https://www.facebook.com/pivotekapivnirazmanitost)



A beer bar and shop offering beers from Czechia and all around the world. As the business name suggests, you will find diverse beers from medium-sized breweries and microbreweries. Dedicated beer fans may also purchase home-brewing equipment here.

Království piva ('Beer Kingdom') Beer-shop

📍 Bubenečská 33, Prague 6 – Bubeneč
☎ 724 763 100 🌐 kralovstvipiva.com



A shop and small tavern selling beer specials with **6 rotating beers on tap and a large selection of bottled beers from small breweries (up to 150 varieties.)** You may sit down with one of the beers inside the pleasant establishment, which also has a piano and a children's corner. As for food, you can enjoy local farm-cured smoked meats and cheeses. The knowledgeable and friendly staff will gladly converse with you on all things beer.



Království piva

Beer-themed experiences

BBB Prague Beer Spa

📍 Masná 3, Prague 1 – Old Town

☎ 222 762 620 🌐 pivnilaznebbbpraha.cz



Beer Spa BBB PRAHA is part of the Bier Bottich Bad Group, the oldest and largest pan-European network of beer spas protected by patents and utility model rights. Treatments available here derive from natural products and the spa tradition. The Beer Spa BBB offers treatments in a pleasant modern environment, unlimited beer consumption and subsequent relaxation on a bed of genuine oat straw. **These baths are not just for amusement, but can also bring positive body and skincare results**, as confirmed by long-term assessment and cooperation with dermatologists. They also offer the option of accommodation right in the centre of the Old Town in the BBB Apartment directly above the Spa.

Bernard Praha Beer Spa

📍 Týn 10, Prague 1 – Old Town

☎ 221 771 048 🌐 pivnilaznebernard.cz



The Bernard Beer Spa offers relaxing cures in an elegant environment. Treatments include bathing in a beer bath - in the original big bathtub for 2 people - together with unlimited Bernard beer consumption, which each client draws from the tap themselves. **The bathing fluid is a Bernard Brewery developed and tested healing blend, rich in vitamin B** and the highest quality Czech hops from Žatec (Saaz.) Bathing is followed by relaxation in an adjacent room. A relaxing massage may also be booked to accompany the bathe. 100% privacy is guaranteed during all treatments.

SPA BEER LAND

📍 Žitná 9, Prague 1 – New Town

☎ 252 544 849 🌐 beerspa.com



A relaxation room offering a unique spa-style treatment, making use of exclusively natural ingredients, ingredients and old Czech healing cures. Beer bathing takes place in **handmade, thousand-litre oak vats filled with a fluid rich in natural extracts** used in the brewing of Czech beer – selected varieties of hops, brewer's yeast and malt. The high content of hop silicates assists in the overall re-vitalization and opening-up of skin pores. Brewer's yeast, with its high vitamin B content and active enzymes, promotes skin regeneration. During beer bathing, clients may pour themselves an unrestricted amount of draught Krušovice beer. Bathing is followed by relaxation on a bed of wheat straw, by the glow of an open fire, while enjoying the taste of fresh beer bread. An iconic hop sauna is also available.



SPA BEERLAND

Lázně Pramen ('The Wellspring Spa')

📍 Dejvická 18, Prague 6 – Dejvice

☎ 728 059 770 🌐 pivnispa.cz



Lázně Pramen offers traditional beer baths using a combination of selected ingredients: hops, malt, the purest water and genuine Czech beer, the Kynšperský Zajíc. The stylish basement chambers are fitted out in stone and wood. Clients can opt for a room with a Jacuzzi tub of Royal Oak or larch, with a capacity of 1000 litres (over 200 gallons). The tub holds water at 35 - 38°C, which is fortified with dark beer plus a mélange of brewer's yeast and a selection of crumbled hop varieties, and malt. While in the beer bath you can draw as much beer as you like to drink from the adjacent tap. After the bath, there follows a relaxing lie-down by the fireplace, wrapped up on a bed of fresh straw.

Prague Museum of Beer

📍 Husova 7, Prague 1 – Old Town

☎ 778 072 337 🌐 beermuseum.cz



The first Museum of Czech beer in Prague opened an exhibition about the history and tradition of Czech brewing on two floors, in several themed rooms. There is a place here for beer collectibles, the ancient craft of ice cutting, and original bottling machines. A scale model of a brewery explains the process of malt production and beer production itself. In the beautiful cellars of the 13th century building you may taste a number of varieties of Czech beer, either in a pub from the 19th century or in the traditional local from the era of socialism, all within the price of your entry fee.



Prague Museum of Beer

U Fleků Brewery museum

📍 Křemencova 11, Prague 1 – Old Town

☎ 224 934 019 🌐 ufleku.cz



The brewery museum was opened in the former malt-house to mark the 500th anniversary of the U Fleků brewery. The permanent exhibition features examples of brewing machines, tools and examples of brewing machines, tools and vessels that inform the visitor about the ancient history of beer production in Prague.

The most interesting part of the Museum is the Renaissance room, in which hot wood smoke was used to dry the malt. Tours take place only on request and the number of visitors is limited (max. 15 persons.) On Saturday tours must include a meal in the restaurant.



U Fleků Brewery museum

Staropramen Visitor Centre

📍 Pivovarská 9, Prague 5 – Smíchov
☎ 273 132 589 🌐 centrumstaropramen.cz



An audio-visual interactive walk down the ages, which reveals the story hidden behind the Staropramen brand. There are many interesting things to see from the original brewery – such as the original brewery brew-kettle or the distribution truck from the 1930s. 16 large screens are located in the historical building, providing the visitor with a detailed insight into the beer brewing process. Tours for groups of max. 35 persons take approximately 1 hour, including beer tasting. Naturally the Visitors Centre can be used for special events, with its capacity of up to 150 guests and a wide range of catering services on offer.



Visitors centre Staropramen

Beer-themed treats at Lokál

📍 Lokál U Bílé kuželky ('The White Bowling Pin')
- Míšeňská 12, Prague 1 – Lesser Quarter
🌐 lokal.ambi.cz/en/draughting-school



The Lukáš Svoboda school of beer pulling and other programmes

Beer pulling instruction for individuals and groups under the leadership of the world champion in beer pulling, Lukáš Svoboda, are aimed at beer lovers and all those who want to really grasp, who want to really grasp their favourite subject. The course includes pairing beer with food, some theory about the production and history of beer, a demonstration of the different styles of beer pulling, blending beers and working behind the bar. Other programmes for individuals or groups cover beer pairings, beer tours, birthday beer pulling and more.



Beer-themed treats at Lokál

Mini-breweries Festival at Prague Castle

📍 pivonahrad.cz

The Mini-breweries Festival at Prague Castle is held every year in the Prague Castle Royal Gardens, more specifically on the Marksman's route beneath the Royal Summer Palace. There are over 130 types of beer for you to sample. The two-day festival takes place in June. Admission fees apply.

Pivo na Náplavce ('Beer at the Waterfront' – festival of Czech small and mini breweries)

📍 pivonanaplavce.cz

The two-day tasting festival is held in June. As has become a tradition, the Festival also features a special occasion batch of beer that gets its name from one of the swimming styles, e.g. the 'Vltava doggie paddle', '... sidestroke', '... breaststroke' etc. There are over 200 specials to sample at the Festival. You can also buy beer souvenirs. Admission free.

Czech Beer Festival

📍 ceskypivnifestival.cz

The largest beer festival in the Czech Republic is celebrated on the Letná plain in May, lasting 17 days. Awaiting the visitors are more than 100 Czech beer varieties as well as good old Czech cuisine. The Czech beer festival has been ranked among the world's top 40 events by the Financial Times. Admission fees apply.

Žižkovské pivobraní ('Žižkov beer harvest')

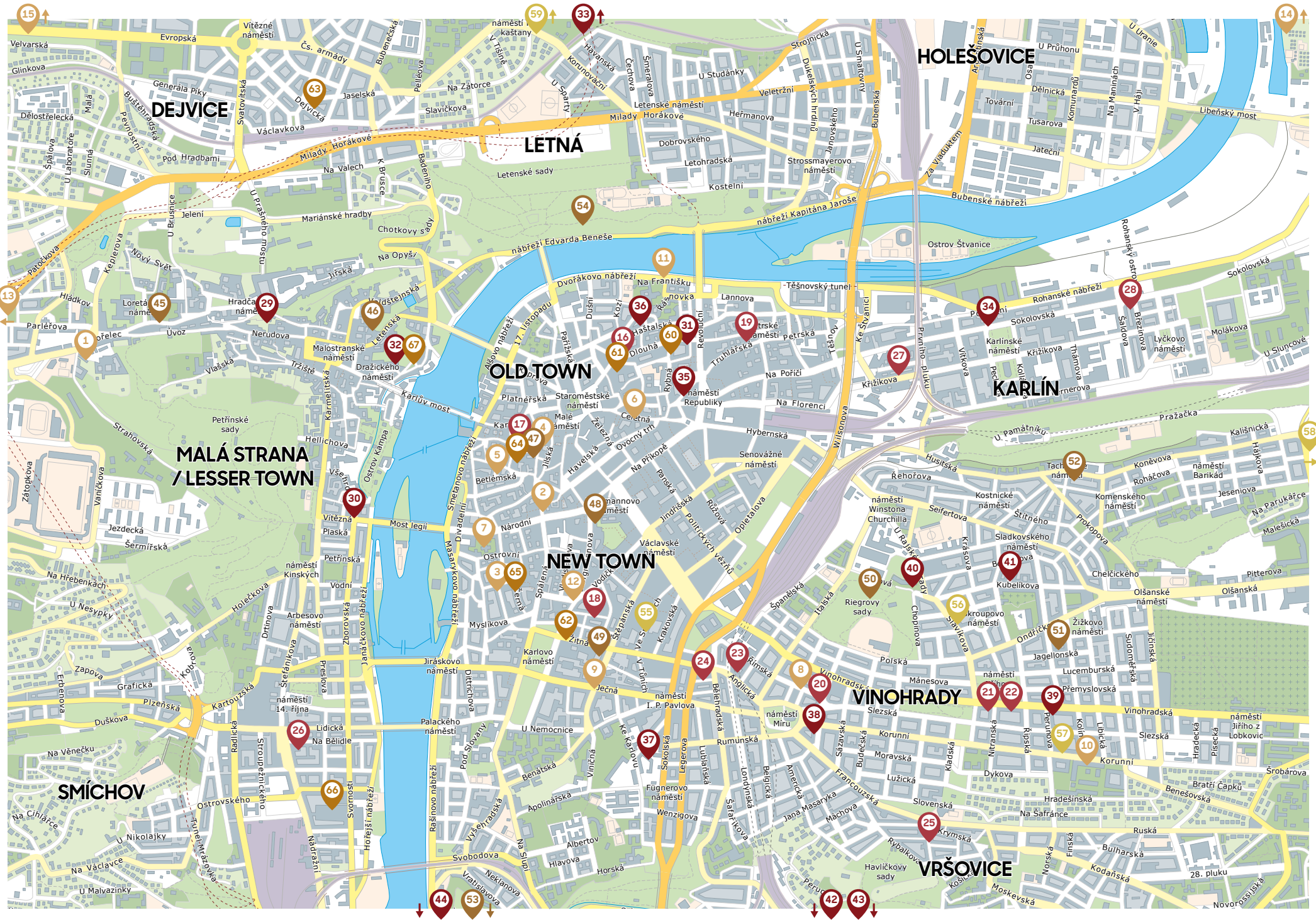
📍 parukarka.cz/zizkovske-pivobrani.php

A two-day beer tasting encompassing 40 microbreweries, in the Parukářka Park in Žižkov. The annual special offers include wheat beer, draught, herbal or yeasty varieties. Visitors can also sample delicacies specially paired with the beers served. The event takes place in June, and admission is free.

Počernické pivobraní ('Počernice beer harvest')

📍 pddp.cz

The two-day event held in the castle park in Dolní Počernice is held in partnership with the Panský Dvůr brewery from Počernice and other associated small breweries. The festival is held in September, and admission is free.



DEJVICE

LETNÁ

HOLEŠOVICE

OLD TOWN

KARLÍN

MALÁ STRANA / LESSER TOWN

NEW TOWN

VINOHRADY

SMÍCHOV

VRŠOVICE

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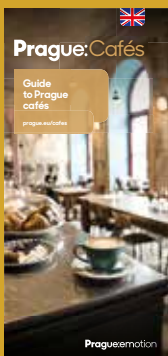
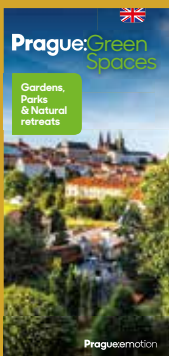
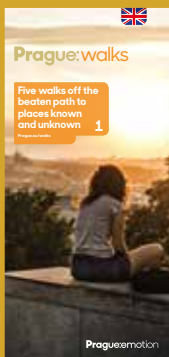


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