



PRODUCT CATALOGUE



Taste of Nature!





In the group of small and medium breweries, we are one of the most modern in Poland.

Among the moraine hills surrounding Gdansk, we proudly continue the outstanding brewing traditions of this region. The original recipes handed down from generation to generation, with only natural ingredients and traditional brewing methods all contribute to the unique qualities of our beer making it so distinctive on the market.

Our productive capacity – 250 thousand hectolitres per year, allows thorough control of the production process and the possibility to create unique regional products.

We owe our success to family passion.

Honesty and friendliness in our relations with customers and among employees, as well as a tradition of diligence are the values we cherish in our everyday work.

The tradition of flavour

In the production of beer we apply Traditional Brewing Methods.

Each kind is created separately – from beginning to end, that is from brewing to pouring into bottles, cans or barrels. Due to this, our beers can always be singled out by their exceptional and unique flavour. This distinguishes us from mass breweries working with the “high gravity” method, i.e. producing high-extract brew and then diluting it in the bottling process with water saturated with carbon dioxide.

According to our philosophy of brewing excellent beer and Reinheitsgebot – the Bavarian Purity Law – at the Amber Brewery, we only use natural ingredients of the highest quality. We do not use improving agents, preservatives or economical substitutes (e.g. maize, which

is commonly used by large breweries).

The unique flavour of our beers comes from:

- postglacial water – crystal clear and perfect in taste, drawn from our own intakes situated among the moraine hills
- yeast from our own propagation station – bottom fermentation from Munich yeast of the Weihenstephan Institute (the world’s oldest beer university)
- hop – from the famous Lublin hop – aromatic and bitter
- malting barley – our own crop, from which malt is produced through strict selection of barley
- the passion and skills of our brewers and the centuries-old tradition of the region, which enables us to draw on the old recipes handed down from generation to generation.

We care about our image

The strategy of the Brewery is reflected in the motto: Naturally from Pomerania.

This refers to the place we come from – the region of the richest brewing traditions in Poland, which our Brewery proudly continues.

We treat each of our brands as unique and exceptional.

That is why each brand is promoted in a different way, considering the customs related to the consumption of the particular kinds of beer and the consumers’ impressions.

From the moment it was founded, the Amber Brewery has organized activities promoting the region. We are a member of the Tourist Association of Kashubia, the biggest local tourist organization in this area, and the Pomerania Food Association embracing the best manufacturers of Pomeranian food promoted under a shared logo.

The Brewery is also the originator and the main organizer of the biggest beer & food festival in Pomerania – Koźłaki Bielkowskie. This exceptional event, held each year in mid-September under the patronage of the Slow Food International organization, combines the idea of great fun with the opportunity to learn and try the tastiest products based on the regional recipes of Pomerania.

We reach out to our Customers

We cooperate directly with the best distributors in Pomerania and throughout Poland.

Since 2001 we have been a shareholder in Presto – one of the biggest beer and beverage distributing companies in Pomerania. Direct support of operations is ensured by regional sales managers and sales representatives who are responsible for market development, trade contacts and promotion.

Export

The Amber Brewery meets the highest global quality standards, such as HACCP and ISO.

Our beer can be found in specialized stores in many countries around the world.

It is available in many EU states and the USA.





Forces of nature

Legendary and exceptional. The most popular beer of the Amber Brewery and one of the most award-winning beers in Poland. It comes into being solely with the forces of nature. Its uniqueness comes from the excellence of the ingredients and from the recipe being the continuation of the brewing traditions that have made the Gdansk region famous since the Middle Ages.

Piwo Żywe is the pride of the Amber Brewery.

Brewed in accordance with our philosophy and 16th century purity law, exclusively from top quality natural barley malts, hop and water, during a traditional, painstaking process. Unpasteurized, with no chemical preservatives, delivered to points of sale directly after bottling, without unnecessary storage. Due to this, Żywe is a delight with its extraordinary, full richness of flavours and aromas, so characteristic for freshly brewed beer.

2004

Recommendation of **Slow Food** International for Żywe.

2005

Żywe is one of the first two beers in Poland to receive the **Discover Great Food (Poznaj Dobrą Żywność)** mark from the Ministry of Agriculture

2006, 2007, 2008, 2010

Best Polish Strong Pale Lager in the poll organized by **browar.biz** – Poland's biggest beer fan website

BLG 14, 5 %

Alcohol 6, 2 %

Perfect serving temp. 8-10°C

Żywe
Piwo




Slow Food®



The secret of brewers

A bottom-fermenting bock belonging to the group of strong beers. The name of this kind of beer comes from the city of Einbeck in Lower Saxony.

The annual inauguration of the new season of Koźlak takes place on the second Saturday of September during the Koźlaki Bielkowskie Festival.

A beer with secret power.

It has a full, intense flavour and a unique colour characteristic for bock beers. It is brewed according to ancient recipes by the initiated brewing masters of the Amber Brewery. Each of them knows only a part of the recipe, and so they meet once a year to create a beer that delights in its exceptionality.

2005

Koźlak is one of the first two beers in Poland to receive the **Discover Great Food (Poznaj Dobrą Żywność)** mark from the Ministry of Agriculture

2006, 2007, 2008, 2009, 2010

Title: **Best Polish Dark Beer**,
for Koźlak in the poll organized by **browar.biz**
– Poland's biggest beer fan website

2008

1st place in the category:
Beer of the Year 2008
in the poll organized by **browar.biz**
– Poland's biggest beer fan website

BLG 15, 1 %

Alcohol 6, 5 %

Perfect serving temp. 12°C

KOŹLAK





The essence of taste

A strong, black porter.

It owes its extremely substantial, full structure to the unique combination of pale and dark malts, the use of two kinds of hops: aromatic and bitter, and a special brewing method.

Grand Imperial Porter is brewed according to the traditional method of bottom fermentation which requires long storage in order to develop its extremely complex aroma and an exquisite, dark colour with a tint of cherry.

It is highly valued by connoisseurs of beer for its exceptional flavour of roasted grain combined with notes of chocolate, coffee and caramel, palpable nuances of dried fruit and an extremely thick and perfectly structured head.

2008

Grand Imperial Porter receives the **Discover Great Food (Poznaj Dobrą Żywność)** mark from the Ministry of Agriculture

2008

Beer Debut of the Year 2008

2008, 2009, 2010

1st place in the category:

Porter beers

in the poll organized by **browar.biz**

– Poland's biggest beer fan website

Grand

IMPERIAL PORTER



BLG 18, 1 %

Alcohol 8 %

Perfect serving temp. 12°C



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It's time to revert the traditon

A rich and exceptional beer restoring the golden times of the Gdansk brewing industry. Top quality and the observance of traditional production methods are guaranteed by Amber's brewing masters.

In the production process, we only use top quality barley malt, selected hop and postglacial water from the wells of the Amber Brewery.

Złote Lwy is brewed according to a Traditional Method

that has remained unchanged for centuries. According to the method, each kind of beer is brewed in a separate vat. This gives Złote Lwy its characteristic splendid bouquet of beery aromas, a golden, shimmering colour, an exceptionally full, rich flavour with distinctive malt and bitter notes and a long lasting head.

2008

Złote Lwy receives the **Discover Great Food (Poznaj Dobrą Żywność)** mark from the Ministry of Agriculture

2009

3rd place in the category:

Best Lager Beer

in the poll organized by

browar.biz – Poland's biggest beer fan website

ZŁOTE LWY



BLG 12, 2 %

Alcohol 5,6 %

Perfect serving temp. 8-10°C



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CHCEMĚ LE SÓ WĚPIC!

This beer owes its name to the main character of the greatest work in Kashubian literature: "Zęcé i przigo`dë Remusa".

Traditional regional beer.

This is an exceptional beer with the colour of Baltic amber, a rich bouquet of aromas and flavours palpable on the palate one after another.

An irreplaceable companion on culinary travels exploring the regional cuisine. It perfectly accentuates the flavours of traditional Kashubian dishes.

Perfect for festivities at food-laden tables.

REMUS



Alcohol 6 %

Perfect serving temp. 8-10°C



Get to know a real beer!

Amber Naturalny is an unpasteurized lager with a high malt extract giving the beer its rich, deep and distinctive flavour.

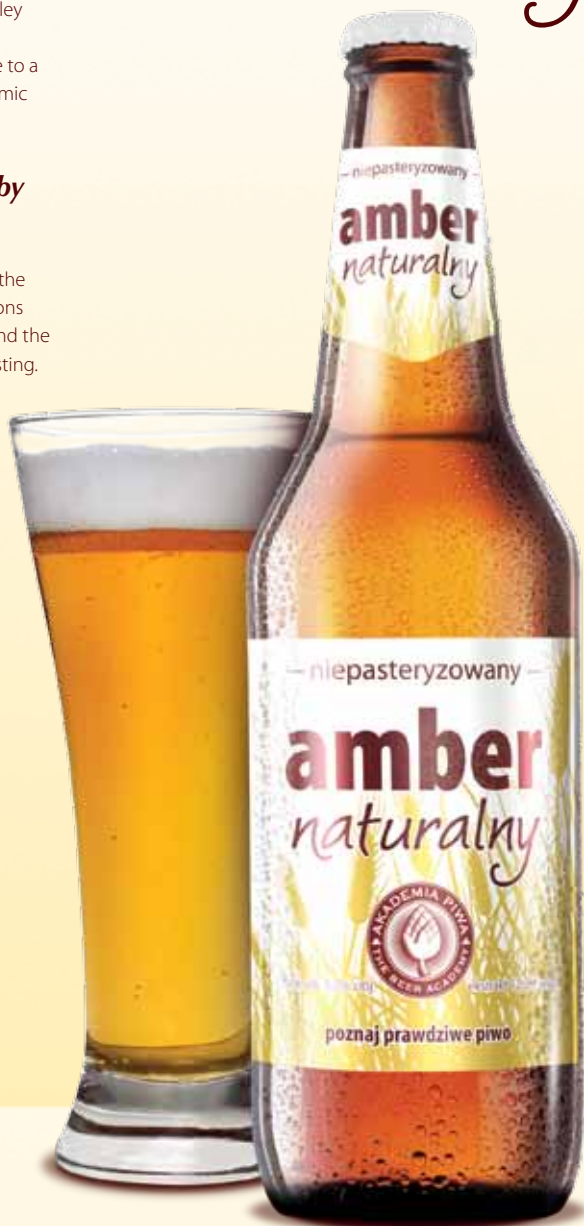
It is brewed with the use of Traditional Brewing Methods, according to which each kind of beer is brewed in a separate vat, exclusively from barley malt, hop and postglacial water.

Amber Naturalny remains fresh for longer due to a process of microfiltration with the use of ceramic membranes.

Amber Naturalny is endorsed by the Beer Academy.

The purpose of the Academy is to propagate the awareness of the rich world of beer, its traditions related to production methods, ingredients and the celebration which accompanies moderate tasting.

amber naturalny



Alcohol 5,7 %

Perfect serving temp. 8-10°C

poznaj prawdziwe piwo



Keep it up!

A robust strong lager, traditional in flavour.

It is prepared with utmost care by the best brewing masters with the use of bottom fermentation.

Harde is a choice for all those who seek classical values in beer.

The strong intensity of sensations is soothed with the slight bitterness and mildness of barley malt. Its full, golden colour and a perfectly structured head complement the image of this real man's beer.

HARDE



Alcohol 7,2 %

Perfect serving temp. 8-10°C

WIELKA BIESIADA

III Kozłaki Bielkowskie



Koźlaki Bielkowskie



The tradition of Koźlaki Bielkowskie.

Koźlaki Bielkowskie is an annual festival held on the second Saturday of September in Bielkówko, near the Amber Brewery.

We started in 2004, which was the first year we made Koźlak in our Brewery. It was decided that the Koźlaki Bielkowskie Food & Beer Festival would be held annually to inaugurate a new season of this dark beer.

The event is gaining more recognition with every year, not only for the enjoyment it provides.

Koźlaki Bielkowskie is a celebration of regional traditions.

The chief asset are regional products of unique flavours shared at a common table.

Since the first edition of the Koźlaki Festival, the Amber Brewery has organized the event in cooperation with regional media and businesses.

The Fair of Regional Products is a meeting combined with a presentation of the achievements of the manufacturers, producers, artists and craftsmen associated in the Country Housewives' Clubs of our region. They present folk and traditional works referring to the roots and characteristic for this land, its history and culture. Many of them also produce wonderful, regional dishes drawing on uncommon but very traditional recipes.

We are proud that the dishes come from our region.





Welcome to the Beer Academy!

The Beer Academy is a place created for those who value the richness of the beer world.

If you want to learn more about one of the most popular and oldest drinks in the history of mankind, you are in the right place.

The Beer Academy is a website (www.akademia-piwa.pl) where you can find information on the history of beer, the kinds of beer, serving methods and health benefits.

This is also somewhere you can learn about the dates and venues of attractive beer events.

The main purpose of the Beer Academy is to spread awareness of the richness of the beer world, its traditions related to brewing methods, ingredients and celebrations accompanying moderate tasting.

The Beer Academy also offers a series of lectures, talks and workshops devoted to beer.

The Amber Brewery from Bielkówko is a Partner to the Beer Academy.

Visit us!



Awards

The quality of our products wins recognition among both consumers and professionals.

Although the Brewery was established only recently, it has already won a rich collection of prestigious awards.

- 1996** Silver medal – 9th Polish Beer Festival in Łódź
- 1997** Gold medal – 10th Polish Beer Festival in Łódź
Honourable mention – Baltic Beer Trade Fair
- 2000** 4th place – New Millennium Company organized by the European Commission Representation in Poland
- 2002** Award for Amber Full AGRO POLSKA 2002
Award for the Brewery POLSKI SUKCES 2001
Award for the Brewery FAIR PLAY 2002
- 2003** Award for Amber Full at the 11th Show:
“National Product – Poland’s Future”

But most important is the recognition from Consumers and the recommendations obtained.



For 6 years our beers: Żywe, Koźlak, Grand i Złote Lwy have achieved the first places in a consumer poll on Beer of the Year! Our Customers were informed about our success in a press campaign run in nationwide and local media: **Polityka, Forbes, Forum, Dziennik Polska, Dziennik Bałtycki.**



- 2004** Recommendation of the international Slow Food organization for Żywe – the first Polish beer to obtain such a recommendation
- 2005** The first two “Discover Great Food” marks in Poland granted by the Ministry of Agriculture in the beer category for: Koźlak Amber and Żywe
- 2006** Titles: Best Polish Strong Pale Lager for Żywe, Best Polish Dark Beer for Koźlak Amber and Grand Prix, i.e. Best Polish Beer (from among several hundred beers produced in Poland) for Koźlak Amber in the poll organized by browar.biz. – Poland’s biggest beer fan website
- 2007** Title: Best Polish Beer for Koźlak and Żywe in the poll organized by browar.biz. – Poland’s biggest beer fan website
- 2008** Title: “Brewery of the Year 2008” for the Amber Brewery in the poll organized by browar.biz, and awards for specific Brands of our beers:
 - Koźlak – 1st place in the category “Dark Bottom Fermentation Beers – above 13 * BLG and 1st place in the category “Beer of the Year 2008”
 - Żywe – 1st place in the category “Strong Pale Lager” – above 13*BLG
 - Grand – 1st place in the “Porter” category and 1st place in the category of “Beer Debut of the Year 2008”
 - Złote Lwy – 4th place in the category: “Pale Lager” – up to 13*BLG
- 2009** Koźlak – 1st place in the category “Dark Bottom Fermentation Beers – above 13 * BLG
Grand – 1st place in the “Porter” category in the poll organized by browar.biz
- 2010** Koźlak – 1st place in the category “Dark Bottom Fermentation Beers – above 13 * BLG
- Żywe – 1st place in the category “Strong Pale Lager” – above 13*BLG
- Grand – 1st place in the “Porter” category in the poll organized by browar.biz



*poleceniami miłośników piwa, kolekcjonerów i piwowarów



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