

Na zdraví! "乾木" 对策講習会

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What is the goal of today's session?













3 tips for your better Na zdraví! at home

✓ Cold

√Clean

√Wet







Bubbles cling to <u>dirt.</u> Not glass.



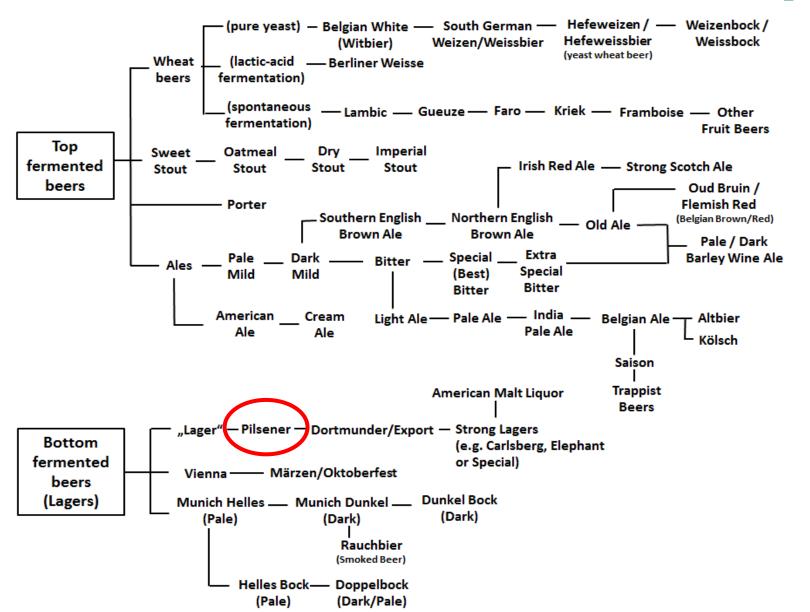


Japan	Czechia				
 ✓ Pour beer first ✓ Seal the beer with foam ✓ Standard vertical tap 	 ✓ Pour foam first ✓ Pour beer under the foam ✓ Original side pour tap 				
Foam is very important for protecting the beer from oxidation					





Czech beer - Style



2/3 of beer brewed in the world today is pilsner(-inspired) style



OCHRANNÁ ZNÁMKA

Q. What are these numbers??







ABV 4.0%

ABV 4.6%

ABV 5.1%

Czech beer - Category by Degree scale

	Category									
Indicator	Stolní 'Table' beers	Výčepní 'Draught' or 'low-gravity' beers	Ležák 'Lagers'	Speciál 'Specials'	Porters	Flavoured, Wheat, Yeast Beers	Beers with reduced sugar content	Beers with reduced alcohol content	Non- alcoholic (alcohol- free) beers	
Alcohol by volume (%)	Over 1.2				Over Max. 0.5-1.2 0.5					
Original Extract by weight (%) -EPM -Balling degree -原麦汁エキス分濃度	Max. 6.99	7.00 to 10.99	11.00 to 12.99	Min. 13.00	Min. 18.00	Not defined				



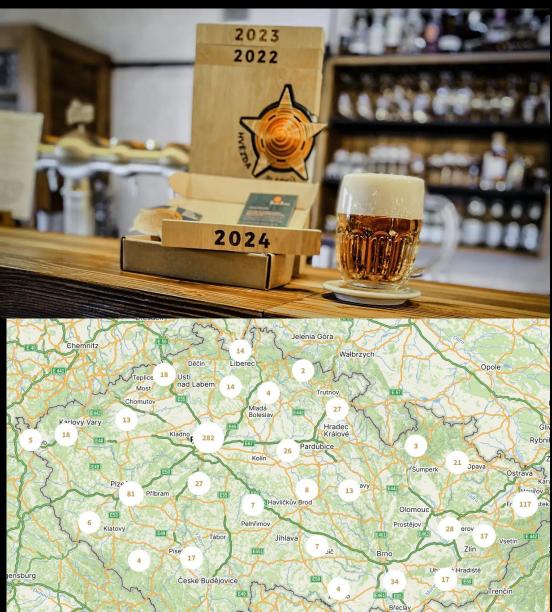


Best: Ask your local friends!

But in case you don't have a friend...®

1. Follow 'The Brewers' Star'





2. Follow Tapsters/Master Bartenders



3. Look for 'Tankovna'



- ✓ FRESH: delivered within 48hours from Plzen brewery
- ✓ UNPASTEURIZED: same liquid, but richer taste & aroma





