Legends:
- 1. Town hall
- 2. Municipal brewery
- 3. Malting plant
- 4. Primary commodities
- 5. Brewing privilege
- 6. Period of production
- 7. Brewery
- 8. Beer
- 9. Malting guild
- 10. Malting plant
- 11. Malting
- 12. Brewing
- 13. Brewery
- 14. Beer
- 15. Malting

Golden times of breweries

Establishment of breweries brings us back to the 16th century; people were able to make raw materials for beer. At the end of the 17th century, citizens of Havlíčkův Brod were allowed to build their own breweries. The first mention of a brewery in the town dates back to 1615, when a complaint was filed about excess noise from a brewery.

Production and Sale

Production was often of poor quality, which was a cause of several disputes between maltsters and brewers. The dispute was settled in 1705, concerning tax payment including beer-brewing. The dispute was settled as in the year 1687, but neither this one settled the disputes, as evidenced by the statute by Joseph I, Holy Roman Emperor dated 1705.

The contemporary events in the town evidenced that brewing of beer was still very popular; however, due to shortage of money for several years and continued renting breweries. As lately as in 1820, holders decided to operate breweries on their own in "under the town hall". Its yearly rent was 5,500 crowns.

Significant events:

- The town hall brewery that burnt down in 1834 though and brewing there was discontinued. Charges to authorities were paid from each brew. Breweries were managed by one of joint owners according to a certain order and rate that was not allowed to be exceeded. Charges to authorities were paid from each brew.

- The town hall brewery was one of the most important leverages in the town's economy. Besides breweries and malt houses in individual communities, public breweries were built in Německý Brod, there were also numerous smaller breweries in the town. Hop fields or hop gardens were in the property of houses privileged to brew.

- As early as in 1537, there were 90 "brewing privileges" conferred on citizens of Německý Brod operated two breweries in the 18th century – the Burghers' (municipal) and the village (so-called Rozkošský or Spálenodvorský) one. Besides Německý Brod, there were also numerous smaller breweries in the town.

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- A fire broke out in the rear part of the town hall (where a prison was situated) and destroyed not only the town hall itself and some houses in the square, but also of the burghers' brewery, which was situated in a part of the national enterprise Horácké pivovary. Descendants of brewing privilege holders brought off modernization of the brewery transforming it in a steam engine brewery in the 20th century.
the working man; if used reasonably, it has no harmful effects. Even if nutritional substances are scanty in beer, they are all contained in a very convenient form.

Women brewed beer in households, by quite primitive methods. In medieval Europe, beer was regarded a cradle of beer’s invention.

Beer was not filtered. By the time of development of the brewery, beer was usually filtered and was consumed in taverns. Medieval beer, unlike the nowadays one, was not served as a revitalizing agent. White beer made from wheat malt was the cheapest and most ordinary beer. It was made all over the world, even in the remote regions of the Middle East. Beer was also the most popular beverage in the antiquity, its production and consumption had been mainly a domain of women.

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