

CRAFT BEERS

Polish craft beers magazine

TRADE EDITION



Breweries featured:



RECRRAFT



MARKET SPOTLIGHT: How Polish craft beers found their way to the UK market | NEW HOPS, NEW TECH: We release a new beer every week | ECO BREWING: How Maryensztadt built Poland's first eco-brewery | TRADE STORIES: 8 years. 150 beers. No regrets. | LIVING BEERS: A conversation with Janek Staszewski from GZUB Brewery | FROM POMERANIA WITH LOVE: Brodacz – new chapters for a coastal classic | POLISH HOPS: Unique roots, modern edge

MINUS THE ALCOHOL, PLUS EVERYTHING ELSE

Maryensztadt Freeky APA

Maryensztadt went full American Pale Ale – minus the alcohol. Tropical-citrus notes meet a gentle pine resin edge, all tied together with soft wheat and a floral lift. Balanced and breezy, it's spot-on for pairing with grilled chicken or fish. A smart upsell that hits the mindful drinking trend without skimping on hops.

Brodacz Freeky Free IPA

Hop-forward, fresh and modern. This zero-potential-free IPA balances citrus, a subtle sweetness and a little leafy bitterness in a way that feels crafted – not compromised. Plus, the label's a looker. It's the kind of beer that makes alcohol-free feel just as special as the real thing.

BG Bryza (Gzub) – Lime Radler

Bright, playful and ridiculously easy to drink. This bestseller from Gzub blends fresh lime juice into a featherlight lager base. It's a grown-up soda vibe with just enough malt backbone to keep it "beer". Perfect for summer menus, quick wins in the chiller or to headline your low-alc picks.

Rockmill Love in the Air – Non-Alcoholic Witbier

Soft orange zest, a touch of rose petal, coriander whispers – plus that cloudy wheat body. Rockmill's take on the witbier is all sunshine, light spice and floral charm, finishing with a hint of gentle herb. Think of it as a summery brunch option for your no/low section.

ReCraft FREE Juicy Sour – Pi-growiec x Mandarynka

Imagine a tangy quince colliding with lush sweet mandarin – then landing in a hazy, citrusy sour. ReCraft's alcohol-free series is all about real juice and big flavour. This one's a total crowd-puller: bright orange pour, natural acidity, and the kind of zing that turns a low ABV into a selling point.

Five alcohol-free Polish beers with flavour (and stories) to spare. Gone are the days of bland no-alc. Today's savvy drinkers want taste, texture, and the same craft integrity – just without the ABV. These picks deliver exactly that.

HOW POLISH CRAFT BEERS FOUND THEIR WAY TO THE UK

The idea of creating a dedicated shelf for Polish craft beer in the UK has been brewing for years. What it lacked was the right infrastructure – until Korona Wholesale stepped in.

With 20 years of experience supplying Polish products to independent retailers across the UK, Korona became the perfect launchpad for something new: a curated, long-term programme to introduce top Polish craft breweries to British beer lovers.

This is the first edition of Polish Craft Beers – and it's only the beginning.

Interest is already growing, and the response from UK retailers has confirmed what we believed from the start: Polish craft deserves a place on the shelf.

If you're a buyer – we're ready to work with you.

All beers featured in this issue are already available in the UK, stocked and imported by Korona Wholesale – an established distribution partner with full infrastructure in place.

In the London area and surrounding regions, your dedicated sales contact is Jack – a regional account manager who goes far beyond pricing. Jack works closely with retail teams, ensu-



Jack Ciesla – account manager at Korona Wholesale

res shelf presence is maintained, and supports each listing with the attention it deserves.

We understand that success takes more than a good product – it takes partnership, visibility, and service. And that's exactly what we're here to offer. To get started, reach out to Jack at jack@polishshopltd.co.uk or mobile contact 07939556942. ✓

Brewing Connections: A Word from Our Import Partner



Krzysztof Galandziej
Director, Korona Wholesale

At Korona, we've specialised in alcohol imports for 20 years – from premium spirits to everyday favourites – so beer has always been part of our offer. But in recent months, we've seen something shift.

There's a growing appetite for real quality – for beers with character, story, and identity. The British craft scene has educated consumers and raised the bar. It's created a space where Polish craft can finally shine.

That's why we're proud to support the Polish Craft Beers project. We know this market. We have the infrastructure. And we believe these beers deserve their spot.

It's not just a trend. It's a strategic opportunity. As a trusted importer and distributor, we're here to help our trade partners succeed—through logistics, sales support, and retail insight. We understand what it takes to build a new category, and we're committed to making it easy and profitable for our partners.

www.koronacashandcarry.co.uk

Polish Craft Beers in the UK Market – A Quick Analysis

With increasing demand for premium, distinctive brews, the UK craft-beer market is evolving—and imported craft is leading that shift. In 2023 alone, UK buyers spent over £160 million on imported craft beer—a fast-moving, high-margin category fuelled by origin, story, and authenticity. That's where Polish breweries truly stand out.

Poland ranks among Europe's top beer producers—it's the third-largest in the EU, producing around 36.9 million hl annually—and has seen its craft sector soar. Since 2011, the number of craft breweries has grown from roughly 70 to over 300–420. That revolution, dubbed the "piwo-lution", showcases Poland's embrace of innovation with wild ales, smoked grodziskie, gluten-free fruit beers, and more—not just from tradition, but as

part of modern experimentation

Yet, in the UK, Polish craft remains a hidden gem. While mainstream Polish lagers—like Żywiec or Tyskie—are already popular among British consumers, they don't reflect today's vibrant craft scene. That means there's a huge opportunity for UK retailers: a chance to stock beers that are both distinct and on-trend.

And the infrastructure is already

here. Polish craft beers are now imported by Korona, with warehousing, chilled transport, and dedicated service nationwide. Retail and on-trade partnerships benefit from hands-on support—marketing assets, shelf updates, and regular attention—which all but guarantees smooth, low-risk listings.

In short: Polish craft beer is no longer a distant curiosity – it's a ready-to-scale category, backed by robust logistics and a growing retail presence.

For UK buyers, it offers the perfect mix of discovery and dependability: award-winning brews with bold flavour profiles, curated selection, and full trade support. With the shelf space ready and consumer interest rising.

UK Craft Beer Import Value (2014–2023)

- UK buyers spent £160M+ on imported craft beer in 2023
- 70% of imported craft is premium/high-margin category
- Polish craft share growing year-on-year

RECRAFT x Viking Malt present: Around The Hops – a beer series brewed with Sprau®

In 2024, RECRAFT became the first brewery in Poland to partner with Viking Malt on an experimental brewing project using Sprau® – a new type of malted fava bean.

Sprau® is naturally gluten-free, high in protein and minerals, with a low environmental footprint and excellent extraction properties. Originally developed for the food and plant-based protein sectors, it had never been used in beer – until RECRAFT decided to give it a go.

The result was a series called Around The Hops, pairing Sprau® malt with hop varieties from around the globe. It's an ambitious line that fuses raw ingredient innovation with modern beer styles, giving brewers a chance to work with something completely different.

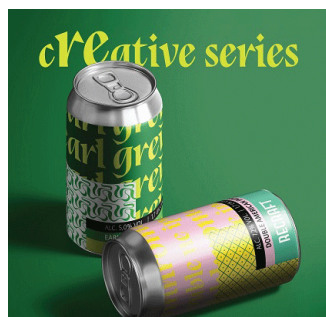
Since then, only one other brewery has stepped up – Sweden's Poppels Bryggeri, who launched a NEIPA called Bean Me Up. But RECRAFT remains the pioneer in Central and Eastern Europe. Their approach keeps them at the forefront of new malt technologies and proves that clever, technical brewing can still surprise the market.



Eight medals, one mission: brewing better.

At the 2024 Kraft Roku competition – Poland's most prestigious beer awards – RECRAFT took home an impressive eight medals, including four golds. The brewery was also honoured with the title Masters of Polish Hops, highlighting its long-standing commitment to using local ingredients in expressive new ways.

This recognition comes as no surprise to those who've followed RECRAFT's journey from a small Silesian brewery to one of Poland's most respected producers. Balancing scale with experimentation, they've carved out a space where modern beer can still surprise – and delight.



cREative series

ReCraft at its most playful: bright cans, bold recipes, unexpected twists. From floral Earl Grey lagers to pastry stouts layered with dessert notes, the cREative series is about brewing without rules. It's proof that a little curiosity and fun are just as essential to beer as hops, malt and time. Because the best ideas often come when you don't overthink them.

RECRAFT x Homebrewers

Together with the Polish Homebrewers Association (PSPD), ReCraft launched a contest inviting hobby brewers to create recipes brewed at scale and stocked nationwide by ALDI. The first winners – a Pastry Sour by Arkadiusz Krupski and a New Zealand Pilsner by Bartosz Ciura – bring homebrewers' bold ideas to wider beer lovers across Poland.



JUICY SOUR SERIES

A playful line of kettle sours blending bright fruit and spice. Expect combos like plum-orange-cranberry or cactus, kiwi & green apple. Light, zesty, and endlessly drinkable at 3.8–4.2 % ABV and alcohol free – made for casual sipping or sunny days. ReCraft's Juicy Sour line is a fresh, modern spin on sours – easygoing, vibrant and full of flavour.

FREE SERIES

A shape-shifting line that moves from classic styles to offbeat brews. This series is where we explore effortless, low- or no-alcohol beers that still burst with character. ReCraft has a soft spot for this kind of brewing and keeps the Free Series in constant motion – always finding new ways to enjoy beer without the buzz.



WE RELEASE A NEW BEER EVERY WEEK – IT'S OUR WAY TO KEEP THE MARKET CURIOUS AND OUR BREWERS SHARP.

In the ever-evolving world of Polish craft beer, RECRAFT has carved a reputation as one of the country's most forward-thinking breweries. Known for its pace—launching a new beer nearly every week—the Świętochłowice-based brewery is also relentless in its exploration of ingredients and techniques.

Take their ongoing Polish Hazy IPA series: a showcase of native hops such as Książęcy and Zula, which combine pineapple, coconut, floral and tropical notes. That beer isn't just a token nod to terroir—it demonstrates a deliberate strategy of spotlighting homegrown varieties and pushing seasonal flavour blends

But it isn't all hops, malt and innovation. Crafting a new beer every seven days demands a production machine behind the scenes—and RECRAFT has built one. With 34 fermenters, a fully automated canning line, and contract-brewing partnerships, they balance artisanal creativity with industrial reliability. This infrastructure allows rapid iteration without compromising quality: they can test a recipe on Wednesday and have it ready by weekend, ensuring there's always something fresh on taps.

Their collaborations extend beyond machinery too. For many years they've teamed with Polish Hops growers directly

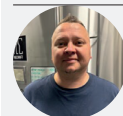


hand-in-hand with local farmers to co-develop hop varieties optimised for flavour expression in craft beers. This isn't just sourcing; it's co-crafting the ingredients from root to glass. By aligning with local growers, RECRAFT is investing in a sustainable, traceable supply chain that reinforces their innovation narrative.

All of this feeds into one clear principle: RECRAFT isn't in the business of rehashing old recipes. They're driven by momentum—weekly releases, seasonal series, and experimental grains—making every sip a fresh story. And as the Polish craft market matures, their formula of rapid innovation, technical prowess, and community collaboration puts them firmly at the vanguard of what craft beer can be.



Quickfire Q&A



with Tomasz Szczygieł,
Key Account Manager
at RECRAFT

Which beer best captures RECRAFT's identity?

Hard to pick just one – there's a piece of us in every style we brew. That said, our Around The Hops series with Sprau® fava malt is a perfect example of how we embrace innovation and experiment with purpose. But every line in our portfolio reflects something we believe in.

Most surprising or experimental beer you've made?

We have a soft spot for Mentor, our flagship Baltic Porter brewed since the early days. One of the most surprising versions was aged on Palo Santo wood – the result was thick, dark and bold with an incense. Beautiful stuff.

What's been your proudest achievement in recent years?

We're proud of our constant progress and how far we've come – not just among craft geeks, but also with a wider public. And we're earning recognition abroad too, with medals from respected competitions.

What's your take on hops – and what makes Polish varieties special?

We love hops from all over the world, especially new-wave formats like extracts and oils. Polish Hops varieties offer stunning aromas, and their magic really comes through when blended with others.

Describe RECRAFT to someone in the UK who's never tried Polish beer.

PROUD TO BE RECRAFT – THE TASTE OF POLISH – BREWING IN UK – HOPE YOU'LL TRY IT.



BREWING CHANGE: HOW MARYENSZTADT BUILT POLAND'S FIRST ECO-BREWERY

In spring 2024, Maryensztadt announced the launch of what it claimed was Poland's first eco-friendly craft brewery. The investment – worth over PLN 9.3m (around £1.8m), co-funded by the Norwegian Grants – didn't just expand production capacity for the Mazovian-based brewery. It also posed a broader question for the Polish brewing sector: can beer be brewed sustainably at scale?

At first glance, the EkoBrowar project ticked all the boxes. Located in Sycyna Kolonia, just a few kilometres from Maryensztadt's original site in Zwoleń, the new facility spans three revitalised agricultural buildings near a modernised park and the historic birthplace of Renaissance poet Jan Kochanowski – adding cultural weight to its geographic roots.

Inside, the brewery houses high-end fermenters, a nitrogen-powered bottling line, full heat recovery systems, and solar panels. Plastic and foil use has been eliminated, packaging is fully recyclable, and CO₂ has been largely replaced by nitrogen during production. Maryensztadt also uses cold-fill tech for its live beers and sources electricity from renewables.

According to the company, the new site reduces emissions significantly and uses water loop systems for cleaning, keeping environmental impact to a minimum. "We didn't just want more capacity – we wanted to prove there's a better way to brew," one of the project managers told local press.

Tradition meets innovation

Maryensztadt has long championed traditional brewing values, but the eco-brewery gave them a future-facing edge. As part of a broader circular economy strategy, plans are in place to start flour production from spent grain. The site also includes Sycyna Distillery, producing gin, okovita and whisky using locally sourced ingredients from nearby farms.

Certified organic

Maryensztadt's commitment to sustainability also translates into its product range. The new Pure Organic line – all certified with the EU "Euro-leaf" – includes styles like Pils, IPA, Baltic Porter, and Stout, alongside innovative no-alcohol options: kom-bucha and cold brew coffee.



Why does it matter?

Until recently, sustainability in Polish brewing meant lighter bottles or returnable packaging. Maryensztadt's project goes further – addressing water use, energy, waste, sourcing, and even workforce ethics. It shows sustainability doesn't have to be a niche ambition: it can scale, it can be profitable, and it can align with premium positioning.

Will others follow?

Not yet. While several smaller breweries have spoken about "going green," few have committed to a full model transformation. Maryensztadt may be the first – and remains the only one to have done so at this scale. But if it proves both operationally and commercially viable, it's likely others will follow.

After all, it wouldn't be the first time the Polish craft beer scene set the standard.

MARYENSZTADT'S BARREL PROGRAMME SHOWCASES THE BREWERY'S MOST AMBITIOUS SIDE

What started as a niche side project soon grew into one of Central Eastern Europe's most developed barrel-ageing programmes. Today, Maryensztadt's Barrel Aged Project houses over 500 casks sourced from across the globe – bourbon, sherry, rum, red wine and brandy among them – each selected for its flavour-lending potential.

And while the range spans robust porters, freeze-distilled Baltic styles and dark, long-aged ales, it's the Wild & Funky series that's become Maryensztadt's true calling card. Fermented with *Brettanomyces* and mixed cultures, and often enhanced with fruits, herbs



Aged in 500 barrels from around the world, Maryensztadt's wild beer programme sets a bold standard.

or flowers, these sour ales deliver layered, complex character. Every batch is a small run. Every release, a snapshot of microbial

artistry. Alongside Wild & Funky, the brewery's experimental output now includes:

– Barrel Aged Project:

the core line of dark beers matured for up to several years – often enriched with cacao, coconut, dried fruit.

– Single Cask: ultra-limited editions (max. 300 cans) from one selected barrel, unblended and often aged over four years.

– Aged & Blend: expertly blended barrel beers, both wild and malty, often layered with seasonal additions.

– Wild & Funky: spontaneous and mixed-fermentation beers with bold fruit and spice profiles – occasionally freeze-distilled for depth.

Each beer is a long game. But in the end, time rewards patience.

Maryensztadt's Wild Toast to 10 Years



To mark their 10th anniversary, Maryensztadt released a pair of celebratory wild ales – both born from the same base but finished with distinct additions.

Dekada is a blend of two Brett Ales, each aged for

three years in Rioja and cherry spirit barrels. Before ageing, both versions were refermented with fresh cherries. One was finished with cascara, the other with wild myrtle. A bold, funky duo to raise a proper toast.

Beyond Barrels: Gluten-Free and No-Alcohol Lines

Beyond its barrel programme, Maryensztadt continues to innovate.

The Gluten-Free Beer range includes Lager, Session APA, West Coast, Oatmeal Stout and a Fruit Ale with mango and orange.

Meanwhile, the Freeky line of non-alcoholic beers goes far beyond the basics. It includes APA, Hazy IPA (also gluten-free), and

creative takes like Pina Colada, Hazy IPA with cold brew coffee, and juicy Fruit Ales with mango or orange.

These lines reflect Maryensztadt's broader mission: to make bold, modern beers more accessible – for every taste and every table.



8 YEARS. 150 BEERS. NO REGRETS.

felieton from Marcin Rokicki – Rockmill Brewery



What's Up Dear Readers

My initial thought when starting this small piece about us, was to do my best in order for you not to get bored. After all, you must be quite used to traditional, stiff infograms and interviews and are probably already tired from reading almost exactly the same phrases. Well, you won't find it here, since my idea is to show you our true side and what we're really about. No cutting corners or unnecessary BS, just straight up facts. So buckle up mate, grab a pint and allow me show you the world of Rockmill.

First of all, let me introduce myself. My name is Marcin Rokicki and I've been running Rockmill for the most part of its a slightly more than 8 year existence, before I used to do many different things, including some journalism, IT and other equally boring stuff. As for the Brewery, it was founded in 2017 in a beautiful city of Gdańsk, located in northern Poland with brewing traditions lasting for over 600 years, very well-known amongst UK travelers for a significant amount of time. Rockmill had always been a family-run project with me being the last man standing on the field. Our main goal was always to develop, improve and search for new, unpaved craft beer paths, while also keeping it real with the roots and classic styles and finding new ways to surprise our audience and test the limits and possibilities.



We operate as a contract brewery (some may say a „gypsy” brewery”), meaning we're outsourcing our production and working with top domestic physical breweries and brewers, trusting them with our carefully crafted recipes. That helps us keep the costs more in check while having much better supervision over the whole production process and also being independent from any additional emergency situations, which as we all well know after 2020, may occur anytime. Not to mention, getting all the permits in Poland to actually kick things off with a physical brewery of a proper brewing capacity is a complete pain in the ass, hence the idea was abandoned considerable amount of time ago.

Hope so far we're doing good, so let me showboat a bit and present you with some facts. From the beginning we've made a proper commotion on the domestic market,

which resulted in getting The Best New Brewery in Poland award from then-well-esteemed Ratebeer.com, being the first ones to introduce the most popular beer style nowadays – Hazy IPA – to our compatriots. We've also started winning some other prestigious awards both in Poland and abroad, which quite quickly resulted in expanding our range to parts of EU, including UK and visiting many international festivals, even adding the London Craft Beer Festival to the list back in 2018 (things were much simpler before Brexit, innit?). Right now after over 8 years, we're almost 150 beers in, available in domestic supermarkets and of course craft beer places, most of the EU, Switzerland, some parts of Asia and now, triumphally coming back to UK market after all of Brexit/Covid/War combos. We've also won over 60 medals all over the world (including being the first and so far only Polish brewery to win Grand Prix at the esteemed Brussels Beer Challenge) both for the high quality of the beers and carefully maintained label design. So as you can tell, most of my day is coordinating everything, filling up those weekends with festivals, tap takeovers and general worldwide brand promotion. Don't get me wrong, I'm not complaining, but sometimes it might get a bit crazy when you're trying to be in 2 countries on 3 events during one weekend and then repeat it the next one after you just came back.

So, I've already told you about loads of brewed beers, as you can

probably imagine, a significant part of them was created in collaboration with other domestic and international breweries, but also bars, craft beer shops, coffee roasters, supermarkets and lifestyle brands that wanted to do something cool and unconventional. That also allows us to expand and get involved in more different activities while being able to show our true colours and merge the craft beer world with awesome people. We also love to work with different artists and let them show their art on our labels. International collabs also allow both us and our collab partners to get into each other markets and start building the brand a bit easier using collab as a bit of a springboard while also creating more opportunities to party... I mean to work hard, meet new amazing people and have a great excuse for visiting each other. For me personally, it allowed me to get acquainted with such an incredible amount of like-minded people from all over the world, who I can visit at any given time (and vice versa of course). Also visiting new places, sightseeing, learning about history and feeling the local vibe wherever you are, charges

Friend or Foe? – collab with our Ukrainian friends from Didko, brewed for the first time in 2019, a 12%abv, 30plato HEAVILY Peated Imperial Stout won the hearts of craft beer enthusiasts, opened some new doors and won us heaps of medals all over the world including the one mentioned before at Brussels Beer Challenge. Till now, we've already done several batches of the basic one and a few Barrel Aged projects which were globally praised for their complexity, boldness and amazing design. Fortunately, our friends from Kiev are now safe in other parts of Europe, so we can focus on developing new, even more amazing versions of FoF.

But to be honest, Dear Ladies and Gentlemen, who managed to last till this paragraph (I highly commend you for doing that), I feel the most pride in the fact, that during those 8 years, we managed to survive all the bad things, while keeping our consistency, standards and staying craft rather than going crap. I have to admit, it's never been an easy journey, but hell, I wouldn't change it for a god damn thing and it still gets me excited and willing to wake up every day and continue brewing.



my batteries and makes me want to do everything even more.

Now, if I were to choose the best collab we've ever done, I feel like I'd be doing an injustice to others, since we've created a lot of tasty beers in completely different genres. But the most well-known beer would be

So, for anyone in UK not knowing if Rockmill beers and our craft beer scene is worth it, trust me lad (or girl), you won't regret it, cause it's a proper quality with Polish craziness. Grab a pint and go for it mate.

Cheers!
Marcin



ROCKMILL Brewery Factsheet

Founded:
2017, Gdańsk, Poland

Founder & Creative Lead: Marcin Rokicki

Brewery Model:
Contract brewing

Beer Count:
Nearly 150 releases in 8 years

Distribution:
Poland, EU, Switzerland, parts of Asia – and now returning to the UK

Style Highlights:
Hazy IPA, Imperial Stouts, Barrel-Aged, Experimental Collabs

Signature Beer:
Friend or Foe? – 12% Peated Imperial Stout (multiple award winner)

Label Style:
Collaborations with artists, bold and expressive visuals

Awards:
60+ medals globally, including Grand Prix at Brussels Beer Challenge

Vibe:
Rebellious, independent, unapologetically creative

Philosophy in 3 words:
Dare. Brew. Repeat.

“What drives us? Curiosity. Collaboration. Chaos (sometimes).”

LIVING BEER, GOOD PEOPLE

A conversation with Janek Staszewski – Brewer and Co-founder of GZUB Brewery

I had the pleasure of speaking by phone with Janek Staszewski, the head brewer at GZUB Brewery. Though it was our first conversation, I already knew the brewery well – primarily for one very specific reason: they brew living beer. And that's not a metaphor, but quite literally true.



Hi Janek, I'm glad we can talk.
Hi there!

Let's start with the basics – what exactly does it mean that your beers are „living“?

Living beer is unfiltered and unpasteurised. At our brewery, every beer goes through refermentation – meaning we add fresh yeast and sugar just before bottling, allowing natural carbonation to develop in the bottle. It's a method we brought back from Belgium. The result is a beer that's still biologically alive – full of nutrients, unsterilised, with microelements and vitamins still intact. It has its own personality. It requires proper storage conditions, but delivers a more complete flavour. And that flavour evolves over time. It's a more difficult path, because you don't get the same clean cut-off as with pasteurisation. But to me, that's what real brewing is about.

Sounds like beer with character. And what about the wild ones?

Wild beers are the cherry on top for us – sometimes literally, with cherries (laughs). We age them in wooden barrels, often inoculating with different strains like *Brettanomyces* or *Lactobacillus*. In the beer world, people call them „funky.“ They

are small-batch, one-of-a-kind beers – and I love making them.

Do you have a personal favourite?

Flavour-wise? Definitely ROSA – a boldly hopped pale ale with notes of citrus and tropical fruit. We use a lot of American hops: Citra, Sultana, Centennial. It pairs perfectly with grilled food, fish, and meat. But the real pride of the brewery is our Pils – it's about 50% of our production. Made with Polish malt and hops. A classic, which we're still refining.

And the wildest experiment?

Without a doubt – *Sturnus vulgaris* (Latin for „starling“). A wild beer aged with cherries in barrels. At first, it tasted terrible. But we left it. And a year later, it was fantastic. Gave me a few grey hairs, but totally worth it.

Where did the brewery idea come from?

I started homebrewing over eighteen years ago. My first setup was 20 litres, then 200 litres in a garage. After university, I wanted to move to Sweden, but my uncle said: „Why not start a brewery?“ That's how it began. I'd always wanted to

BG PILS

A crisp, dry lager brewed with Polish hops Marynka and Lubelski. Clean, refreshing, and timeless.

BG PSZENICZNE

Classic wheat beer with a creamy mouthfeel and soft notes of banana and clove. Unfiltered and smooth.

BG ZORZA

A zesty citrus wheat ale brewed with orange zest – bright and breezy, like a summer sunrise.

BG AIPA

American-style IPA with a rich amber hue and notes of tropical fruit, citrus, and pine resin.

BG MANGO

A light wheat beer blended with mango pulp and lactose. Sweet, soft, and sunshine-ready.

BG MARAKUJA

A wheat-based APA with passion fruit and a Citra-Nectarin® hop combo. Pure tropical juice vibes.

Fermented Twice, Never Filtered

only unfiltered ~~fill again~~



master my craft – and building a brewery is a whole other level. Back then, we travelled a lot, looking for knowledge in other breweries. We asked to be taken on for short internships. We even offered to work for free – which surprised people. But it worked. We got a four-week placement in Belgium and did a few more. That was our real education.

So it was serious from the start?

Absolutely. Before we had the brewery, we launched the brand and spent three years brewing under contract, mostly in Belgium, but also in places like the Czech Republic. It was a family business from the beginning. And it still is. We work on land that originally belonged to my grandfather. We have a stable team with no turnover. It's like with the beer – we refine our relationships rather than rushing things.

How is GZUB doing in the Polish market?

We've been brewing on our own equipment for eight years now – next year will be nine. Our output keeps growing. Locality and direct distribution are key for us. That gives us fast feedback and lets us adapt. Our portfolio stays consistent, with ten beers available at all times. We're not chasing trends. We focus on quality, stability, and good beer. It's definitely a different approach from



most Polish breweries. You could say we follow our own path – and it's been working really well.

Do you have a motto?

Yes, one line that guides us: Good beer, good people. Sounds simple, but it really reflects how we work. We're open to feedback. Sometimes a customer will call to say something's off – and I welcome that. It gives us something to work with. One time, that kind of call actually led to a new beer. The customer

shared an idea, we made it, and now those two flavours are still on tap at his place. Other clients love them too. So yes – it works.

Speaking with you, I can tell that motto is true.

Thanks. I don't want it to sound like some lofty ideal, but honestly – that's how we operate.

Thanks so much for the chat, Janek. Wishing you continued success in what you do.

Thanks, it was a pleasure.

GZUB is one of Poland's few breweries to fully embrace bottle refermentation across its core range. Each beer is naturally carbonated and unfiltered – no shortcuts, no artificial fizz. From crisp lagers to pastry-fruited IPAs, all styles are brewed with clarity of flavour and brewing intention

BG ZMROK
Velvety Milk Stout with notes of chocolate, coffee, and toasted malt. Softly sweet and full-bodied.

BG ROSA
New wave Pale Ale dry-hopped with American and New Zealand hops – lychee, grape, lime aromas.

BG HYČKA
Summer in a bottle. Gooseberry juice and elderflower macerate in a lightly tart, low-ABV sour ale.

BG BRYZA
Non-alcoholic lime radler. Crisp, citrusy, and perfect for easy refreshment without compromise.

BG FREE IPA
<0.5% ABV IPA hopped with Cascade, Iunga and Chinook. Full flavour, zero fuzziness.

BG ZEFIR
Non-alcoholic lager with passion fruit and apple. Fruity and fizzy, like grown-up soda done right.



BRODACZ – BACK ON THE MAP

Like finding old summer photos from the Baltic coast – only better. This time you can taste it.

When Browar Brodacz first opened its doors in Sopot back in 2015, it quickly carved out a reputation for creative, easy-to-love craft beers. In 2025, the brand was revived by new owners – Świętochłowice-based ReCraft Brewery – who now brew Brodacz recipes under the original label. That means classics like Bryza (pilsner), Sunset (wheat), California (West Coast IPA), Lighthouse (APA), Edward (vanilla stout with amber), and Fruttato (sour ale with fruit) are back on the market and winning over fans once again.

The renewed line-up also introduced the FREEKY FREE series: three fresh non-alcoholic brews. Freeky IPA, Lemon Zest and Ananas & Papaja meet the rising demand for low-ABV options with full craft flavour.

Brodacz beers have recently hit Polish special-



ty stores and the shelves of Aldi (as part of the four-pack Brodacz Box), and even made a splash at the prestigious Warsaw Beer Festival. It's a strong return for a brand now once again top-of-mind with craft lovers across Pomerania – and looking to expand even further.

Today, Browar Brodacz is focused on steady growth and strengthening its market presence nationwide. Plans are already in place to continue broadening the portfolio and building on the brewery's revived legacy. It's a story of resilience, quality and modern craft that's earning its way back onto taplists and shelves, one pint at a time. And with Polish craft steadily gaining international attention, Brodacz is perfectly placed to join the next wave of standout exports. For trade buyers, it's an invitation to tap into something fresh, local and full of story.



Modern Beer FOR MODERN PEOPLE



Tastes like a holiday you didn't plan.

Brodacz beers are like that bearded friend who always shows up with the good stuff – easy, chilled, and never tries too hard.

It's ice-cold bottles cracked open in a seaside town, salty air, sunburnt shoulders, loud laughs.

A little funky, a little wild, always worth sticking around for one more.

POLISH HOPS – UNIQUE ROOTS, MODERN EDGE

PolishHops stands out on the global scene. With around 100 experimental hop varieties created in-house, they're a true rarity in the world of brewing. This isn't mass farming: yields are often tiny, just enough for passionate homebrewers to trial and local craft breweries to book exclusive lots – often by literally walking the fields and picking the plants themselves.

Polish hops also come with an extreme, almost romantic harvest process. No strict calendars here. It's all about "field exams of maturity" – crushing cones, smelling lupulin, deciding by hand when to harvest. Many breweries also order wet hops straight from the field, ending up in the kettle within 24 hours.

Their roots run deep, quite literally. This makes them drought-resistant, though hot years shift their aroma profiles. And yes, a season without hail? It means more abundant crops – a humble reminder of how much still relies on nature.

It's no surprise that breweries from Texas to Tokyo now brew with Polish hops. PolishHops also regularly showcases these varieties at the world's biggest beer fair, BrauBeviale in Nuremberg.



A few quick questions with the PolishHops team:

Hops vary greatly depending on where in the world they grow. What makes Polish varieties stand out?

We divide hops into three groups.

The first are the so-called noble types, with aromas typical for European continental hops: very herbal and spicy – you'll get thyme, rosemary, even Provence herbs. If you guide a classic Lubelski hop well, you might even get bergamot and citrus. That's what ReCraft did, combining Lubelski with Książęcy, and the result was like a surprising mix of Piña Colada, Caipirinha and mint. Lubelski and

Książęcy are our traditional hops, though we like to say Książęcy was "reborn" by us.

Then we have the "revived" types, developed in the 80s and 90s, before the craft revolution. Back then, hops with citrus, tropical fruit or coconut notes were seen as failures and shelved. Today, these are precisely what craft brewers want.

And finally, the experimental group. Right now we have about 100 unique varieties, which makes us a phenomenon on a global scale.

After the beer revolution, we've seen not only big corporations but also more craft breweries and even small home setups. Do all these groups source hops from you?

We work intensively with homebrewers, who test our experimental types. These harvests are small – just a few kilograms, not something we can offer commercially, but perfect for enthusiasts.

The second line is breweries we love to work with, even taking them to the biggest beer fair in Nuremberg. It's a fantastic way to promote and present Polish hops to people from practically every corner of the world.



Today, in a global market where everyone fights to stand out, Polish hops – especially their one-of-a-kind experimental varieties – offer something competitors simply can't. For brewers, it's a chance to give consumers genuinely new, intriguing flavours their rivals can't match.

Words by Paweł Piłat

www.polishhops.com



QUICK FACTS ABOUT POLISH HOPS

~100 exclusive experimental varieties – a global rarity

3 groups: noble, revived & cutting-edge experimental

24h to kettle: wet hops used by craft brewers within a day of harvest

old is new: 80s/90s hops once rejected for citrus are today's craft gems

field-picked: no strict calendars, harvest decided by hand, nose & lupulin

world stage: featured at BrauBeviale, brewed from Texas to Tokyo

POLISH CLASSICS

Lubelski
floral – bergamot • herbal • spices – cinnamon • noble

Marynka
herbal – aniseed, licorice • tropical – grapefruit, citrus • hay

Putawski
fruity – white grapes • spices – clove, pepper • tropical – papaya

Sybilla
floral – lilac • fruity • spices – clove • noble

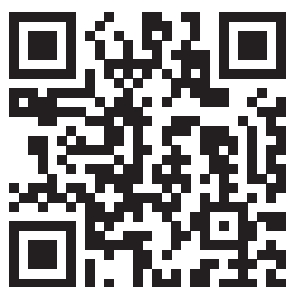
Tomyski
noble • herbal • citrus – lime

RESURRECTED

Izabella
resins (pine) • mirabelle plum • peach • citrus zest

Książęcy
citrus – red orange, tangerine • coconut • fruity – apricot • tropical – mango, pineapple

Oktawia
citrus – lime • cucumber • fruity – white grapes • tropical – honeydew
Zula
citrus • tropical



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THE BEERS GO & MEET
THE BREWERIES BEHIND**

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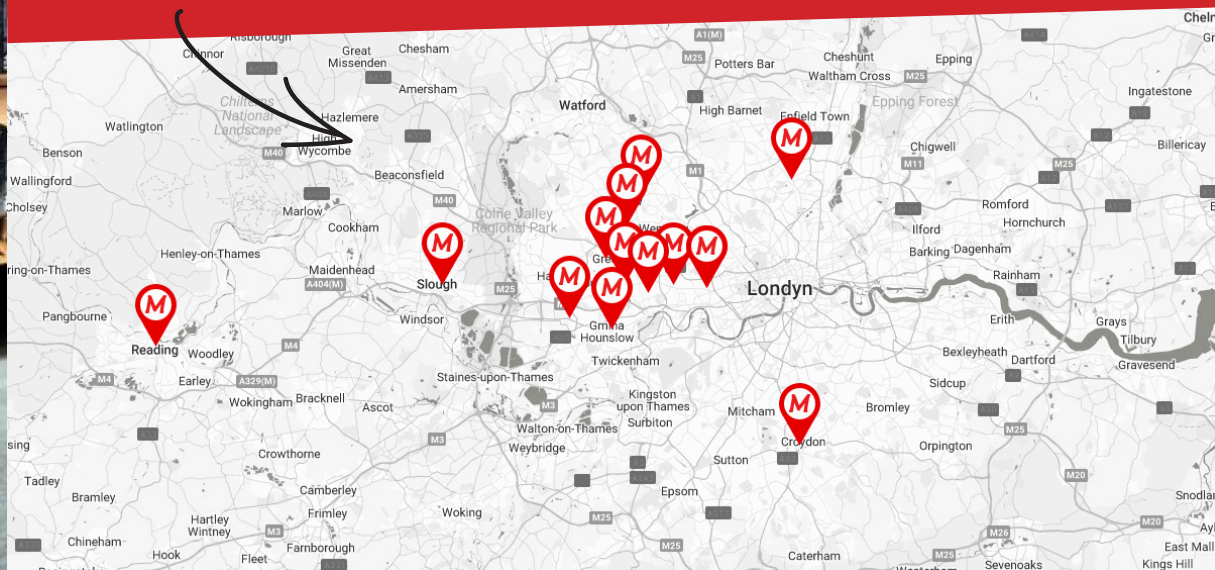
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