



BANSKOBYSSTRICKÝ PIVOVAR, a. s.
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Slovenská republika

Banskobystrický
PIVOVAR

Banskobystrický pivovar presents the tradition and innovation of Slovak brewing at SIAL Paris 2026

Banskobystrický pivovar, a.s., producer of the award-winning Urpiner beer, will present its portfolio at SIAL Paris 2026, taking place from 17 to 21 October at Paris Nord Villepinte. The brewery will showcase its traditional approach to brewing alongside modern innovations, with a particular focus on its new generation of non-alcoholic beer.

Located in the heart of Slovakia, Banskobystrický pivovar builds on a long brewing tradition dating back centuries. The present brewery was established in 1971 and, following a period of transformation, underwent extensive modernisation from 2007 onwards. Today, it combines traditional brewing craftsmanship with modern technology while maintaining a strong focus on product quality, authenticity and consistency.

The brewery's flagship brand, **Urpiner**, is distinguished by its original taste, traditional recipes and natural maturation process. Depending on the beer type, Urpiner beers mature naturally for up to seven weeks. Carefully selected ingredients – crystal-clear spring water from the surrounding hills, Levický malt with EU Protected Geographical Indication and premium hops – form the foundation of their distinctive character. The quality of Urpiner beers is reflected in numerous domestic and international awards received at prestigious tasting competitions.

The portfolio includes a broad range of beers designed to meet different consumer preferences, from traditional pale lagers to dark and specially hopped beers. Among the brewery's distinctive products is **Urpín 93**, a beer whose name pays tribute to the historic Urpín brand and to Mount Urpín, the iconic hill overlooking Banská Bystrica.

One of the key innovations presented at SIAL Paris will be the new generation of Urpiner non-alcoholic beer. The brewery has introduced advanced membrane de-alcoholisation technology, allowing alcohol to be removed from fully brewed and matured beer without heating. Unlike processes based on shortened brewing or fermentation, this technology enables the beer to retain its natural flavour and aroma, as well as the full body and character of a traditional lager. The result is a non-alcoholic beer that offers an authentic beer experience with minimal alcohol content and no compromise on taste.

The new technology also provides the foundation for the brewery's non-alcoholic mixed beer drinks, **Urpiner Citrus Nealko and Urpiner Cherry Nealko**, combining the full character of the new non-alcoholic lager with refreshing citrus or cherry flavours.

By combining **traditional Slovak brewing craftsmanship, carefully selected ingredients and modern technological innovation**, Banskobystrický pivovar continues to develop its portfolio while preserving the authentic character of its beers. At SIAL Paris 2026, the brewery looks forward to meeting international partners, presenting its products and exploring new opportunities for cooperation in international markets.