

EMPIRE

MYSTERIUM VERUM

BARREL-AGED IPA

THE EMPIRE STRIKES BACK!

Over the years, Lost Gold IPA has seen the inside of many different barrels, sometimes aged with wild yeast to create Imperium, other times aged in old red wine barrels to create one of the first Mysterium Verum offerings, Empire. This release of Empire is the first to utilize custom-toasted American oak barrels for its maturation period. Having never been used for wine or spirits, these barrels lend a more pronounced oak character than others, resulting in a dry, woody aroma and flavor. Notes of apricot and citrus round out this marriage of hops and wood, adding a bright complexity to the otherwise oak-forward profile of this ale.

ABOUT MYSTERIUM VERUM

Once small and experimental, now dynamic and award - winning, this diverse family of ales utilizes a variety of barrels, as well as secondary fermentation with wild yeasts and bacteria to produce complex flavors beyond the realm of traditional brewer's yeasts. Latin for "Real Mystery," our Mysterium Verum series embraces the endless possibilities of these transformations.



ABV 6.6%
BASE BEER Lost Gold IPA
MATURATION 8 mos.
BARRELS toasted American Oak
TASTING NOTES citrus, apricot

AVAILABLE PACKAGES: DRAUGHT



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