

# DEVIL'S SHARE

MYSTERIUM VERUM

## BARREL-AGED TRIPEL

What do the angels leave behind? Obviously the Devil's Share, the barrel aged version of our hallowed brew, Devil's Backbone. This release was aged eleven months in American oak barrels. Subtle notes of caramel and vanilla from the barrel make this beer noticeably different than its parent beverage. Wild yeast adds a subtle farmhouse character to the blend, bringing balance to the sweeter barrel notes. If you see this fine ale on tap, make sure to get your share.

### 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 **8.1%**  
BASE BEER **Devil's Backbone Belgian-Style Tripel**  
MATURATION **11 mos.**  
BARRELS **American Oak**  
TASTING NOTES **caramel, vanilla, cinnamon, subtle funk**

AVAILABLE PACKAGES: DRAUGHT



**REAL ALE**  
**BREWING CO**

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