

# CODEX TRIPLEX

MYSTERIUM VERUM

## BARREL-AGED WILD ALE

**2017 Release. Ever seen a barrel dance with the Devil? The release of Codex Triplex brings the wildly popular Devil's Backbone into the wildly complex folds of the Mysterium Verum program. After primary fermentation in stainless, Devil's Backbone is racked into barrels, where it will undergo secondary fermentation for 12-14 months. We've historically found great success with our barrels and Belgian-style ales, and this one is no exception. Codex Triplex has a complex aroma of bright fruit, oak, and an enticing funk, with a flavor that finishes dry and slightly tart. Let the dance begin!**

### 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 **10.8%**  
BASE BEER **Devil's Backbone**  
MATURATION **12-14 months**  
SECONDARY FERMENTATION **MV House Culture**  
TASTING NOTES **Funky, fruit, tart, dry**



AVAILABLE PACKAGES: DRAUGHT, BOTTLES



**REAL ALE  
BREWING CO**

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