

COFISSAR

MYSTERIUM VERUM

BARREL-AGED IMPERIAL STOUT WITH COFFEE

Imperial stout is a style that is well suited to both barrels and coffee; Coffissar is a unique union of the two. A brief stint in a blend of Rye Whiskey barrels and American oak brings elements of vanilla and wood to round out the hop bitterness found in Commissar. A colossal addition of cold-brewed coffee infuses a substantial coffee flavor, providing a smooth balance to the roast malt profile of the base beer.

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	9.8%
BASE BEER	Commissar Imperial Stout
MATURATION	4-8 months
OTHER	50% aged in new American oak, 50% aged in custom charred oak. Cold extract coffee added to brite tank.
TASTING NOTES	Coffee, vanilla, oak, roasted malt



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