



MYSTERIUM VERUM

A state of mind. Existing in the space where our creativity is only confined by stainless walls and the staves of barrels. Working in harmony with Mother Nature and Hill County terroir, we have introduced a line of beers that both honor tradition and push the limits of the brewer's art.

There are a wide variety of ales produced under the aegis of Mysterium Verum. Some of these ales develop solely by maturation in oak barrels. The bulk of our barrels are American oak red wine barrels, but we use port and other spirits barrels when appropriate. In addition to barrel aging, we also have beers in the Mysterium Verum line that incorporate a secondary fermentation in wood. We utilize wild yeasts, some of which are indigenous to the brewery, and bacteria to produce acidity and other complex flavors in these unique beers. Mysterium Verum is a dynamic and growing program, which allows us to guide you through our ever-expanding frontier of beer.

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2009 ◀

OUR STORY BEGINS

Mysterium Verum – Latin for "Real Mystery" – it reflects the magic of what happens to beer once it's inside a barrel. Started as a creative endeavor by the Real Ale brewing team, the program started with just a few barrels and what would become it's first beer: barrel-aged barelywine, soon to be known as "Kraken". Kegs of beer are limited and demand rises. The program grows.

2014 ◀

WE STRUCK GOLD

"Benedictum", our sour brown ale with cherries, brings home a gold medal from the Great American Beer Festival in Denver, CO, bringing national acclaim to the already well-known Mysterium Verum program.

2017 ◀

COMING SOON

A total of eight packaged beers and five new draught-only selections are on the docket for 2017. Prost!

▶ **2011**

IT GETS WILD

We start experimenting with indigenous wild yeast and mixed culture fermentation, which results in our first 'wild' beer: the barrel-aged, sour ale known as "Scots Gone Wild".

▶ **2016**

THE BEGINNING OF BOTTLES

We bottle MV for the first time, starting with "Tenebra Aeterna", a dark sour porter. Nowadays, barrel-aged sour and wild beers make up more of the MV portfolio than just barrel-aged (non-wild) beers.