

IMPERIUM PERSICUM

MYSTERIUM VERUM

BARREL-AGED BRETT IPA WITH PEACHES

The complex interplay of an IPA and wild yeast has been a long-time favorite in our Mysterium Verum program. With the blending of subtle funk and stone fruit, Imperium has showcased the range of unique and delicate character that *Brettanomyces* can bring to an otherwise intensely hopped ale. With Imperium Persicum, we've taken this a step further, adding to this already fantastic foray into the fruity wilds. After 12 months of secondary fermentation in oak, fresh peaches are added to the barrels and allowed to ferment to dryness. The end result is a delightfully dry and funky ale with notes of peach and apricot.

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 **8.4%**
BASE BEER **Lost Gold**
MATURATION **12 months**
OTHER **Brettanomyces; peaches added for last 4 months**
TASTING NOTES **Peach, funky, dry, barnyard**

AVAILABLE PACKAGES: DRAUGHT



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