

MAGNUM TRUX

MYSTERIUM VERUM

BARREL-AGED SOUR QUAD WITH BLACK CURRANTS

Belgian brewing tradition has long found its way into our Mysterium Verum program, from the selection of base beers to the techniques we've applied to them. Magnum Trux brings this depth of complexity to all new heights. After primary fermentation in stainless, Black Quad is racked into barrels with a fresh pitch of our MV House Culture. For the last 4 months of secondary fermentation, black currants are added to the barrels and allowed to ferment to dryness. The resulting ale shows notes of oak and currant and displays a deceptively smooth sourness.

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	10.3%
BASE BEER	Black Quad
MATURATION	8-12 months
OTHER	MV House Culture; black currants added for last 4 months of secondary fermentation
TASTING NOTES	Oak, currant, wine, tart



AVAILABLE PACKAGES: DRAUGHT, BOTTLES



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