

EL GUAPO

MYSTERIUM VERUM

TEQUILA BARREL-AGED GOSE

When you brew a beer with salt and lime, its only a matter of time before you start thinking about tequila. While our Gose is fermented in stainless steel fermenters with a final addition of pureed limes and lactic acid, El Guapo sees a much different evolution of flavor. Before adding limes and lactic acid, the finished beer was racked into tequila and mezcal barrels where it would undergo secondary fermentation with lactic acid producing bacteria. The result is a soft sourness from lactobacillus, subtle oak and smoke from the mezcal and tequila, and a refreshing saltiness on the finish.

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	6.3%
BASE BEER	Gose
MATURATION	12 mos.
TASTING NOTES	Tart, mezcal, subtle salt

AVAILABLE PACKAGES: DRAUGHT, BOTTLES



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