



91- Overall Score on BeerAdvocate.com

99- Overall Score on RateBeer.com

BEWARE! This Arcane Seal guards an enigmatic brew that is **FUNKY, DARK, and SOUR**. If you choose to break the seal, **YOU HAVE BEEN WARNED!**

This is a **100% Brettanomyces** Dark beer fermented in stainless and aged in used red wine barrels.

“Brett” is a unique yeast strain that produces flavors that would be considered offensive if they were not intentional. Flavors of sour cherry, tobacco, oak, and classic “Brett” barnyard funk balanced by Dark Munich malt chewiness. Enjoy immediately or age at cellar temperature for a couple of years.

Unleash Pentagram! You have been warned . . .



STYLE

Brett Dark Ale

MALT

2-Row Pale, Dark Munich, Belgian Crystal, Chocolate

HOPS

Columbus-Bittering only

YEAST

Brettanomyces Clausenii and Bruxellensis

OG

14° Plato

ABV

Alc. 6.66% by Vol.

COLOR

17°SRM

IBU

14

AVAILABILITY

February, until it's gone.



Brooklyn Center & Minneapolis, MN — 763-535-3330

www.surlybrewing.com