

WILD, FUNKY & WONDERFUL

A BEER'S CHARACTER IS DEFINED BY THE HANDS AND MINDS OF THOSE WHO BREW IT. BUT WHAT IF A BEER IS GIVEN THE TIME AND FREEDOM TO DEVELOP ITS OWN CHARACTER?

What would it become, and could it be trusted to guide itself to a drinkable state, let alone something that actually tastes good?

Slipstream Brewing's latest Wild Ale range is the result of mixed-culture fermentation, something that's unpredictable by nature but incredibly rewarding when executed correctly.

The brewing process involves the use of multiple yeast and bacterial strains to ferment beer. Unlike traditional fermentation — which typically relies on a single strain of *Saccharomyces cerevisiae* (brewer's yeast) — mixed fermentation incorporates a variety of wild yeasts and bacteria.

The Wild Ale range includes four distinct ales that may have their own identities, but are tied together with the same philosophy: let the wild yeast do its work, intervene only when needed, and create beers that are layered, balanced, and genuinely expressive.

The brewery's Gold Wild Ale marked the first of the four ales to be released, launching in December 2024 after ageing for 18 months in oak wine barrels. It's initially fermented as a clean lager before being transferred to the wine barrels, where it spends the rest of its fermentation period.



The beer conditions itself naturally within the bottle and opens with aromas of pineapple, lemon, peach, and oak, complemented by a subtle leather note. The brew is equally suited to celebration or quiet contemplation and has already become the benchmark for Slipstream's Wild Ale program. The beer has enjoyed considerable success, earning Best Belgian/French Ale at the Australian International Beer Awards 2025, followed by gold medals at both the Australian International Beer Awards and Royal Queensland Beer Awards in 2026.

Three more Wild Ale brews followed the initial Gold release. Green Wild Ale represents an exploration of the same mixed-fermentation philosophy through a fresh seasonal expression, while Black Wild Ale takes the mixed-culture approach in a completely different direction, resulting in a dark beer that is beautifully complex and remarkably balanced.

Rounding out the quartet of beers is the Pink Wild Ale, which begins its creation as a Gold Wild Ale before being fermented on whole organic raspberries. It was awarded a gold medal at the Royal Queensland Beer Awards 2026, completing a clean sweep of gold medals for the current Wild Ale range at the 2026 Royal Queensland Beer Awards.

With over 4,000 litres of wild ale quietly developing in-barrel, you would be mistaken if you thought the team at Slipstream Brewing had completed their line-up, but the first four brews are only a sign of things to come, with several exciting releases already planned for the coming years.

Wild beer can't be rushed, and that's exactly what makes it so rewarding. Every barrel develops at its own pace, every blend tells a different story, and the next chapter of Slipstream wild beer is surely one to keep an eye on.

The Wild Ale collection is available directly from Slipstream Brewing and may be found in selected retailers. Q

