

Wild Beer Company

Somerset, England, United Kingdom

Brewery Description:

“Drink Wildly Different.

“Our beers are brewed with a combination of ancient and new techniques, with the aim of producing a beer for people who want to discover and understand new tastes and flavours.



“Exceptional brewing stems from imagination and passion. Brewing doesn’t need to be confined by rules, tradition or ingredients. By adding a Wild 5th ingredient or process to our beers we are giving you a truly memorable drinking experience.

“Some of our beers will be aged in oak to allow the soft vanilla and rich tannins to help mature the beer, others fermented with wild yeast strains to add layers of flavour and complexity to the beer. Every Wild brew is a result of our Wild minds conceiving, creating and crafting beers that explore the boundaries of the palate.”

Somerset Saison (Epic Saison in U.K.)

■ Beer Collection

Epic by name, epic by nature, this Farmhouse Ale is a transcontinental fusion of Belgium’s eclectic beer culture and the feisty hops of North America brought to life with the aid of West Country artisanal brewing wizardry and judicious use of the US-grown Sorachi Ace hop. On the nose, the hops deliver a big splash of tropical fruit, followed by ripples of well-seasoned spiciness spreading outwards. In the mouth a tangy, bittersweet fruitiness holds sway, while tangerine oranges tap dance their way across the tongue in the finish.

With such a complex beer, it’s a no-brainer to partner it with food — how about stir-fried lemon chicken where the bright citrus notes lift the dish? Or be brave and invite the beer’s spiciness for a tango with chicken satay. Like we said: Epic.



Available Formats:

- 18 * 11.2 oz bottles

Bliss

■ Beer Collection

We love nothing better than Belgian-style saison but with this blissful version we’ve added our own Wild interpretation of the style by adding a dash of funky Brettanomyces yeast plus roasted apricots and a hush-hush blend of spices.

All of this makes for an extraordinary beer with an array of aromas that leap out of the glass followed by a spicy, fruity, tart and peppery palate and a long lingering finish.

Bliss can be drunk fresh or left to age when it becomes drier and more complex as the Brett (the yeast not our brewer!) gets to work in the bottle. This is the sort of beer where study and contemplation is essential, or if you’re hungry why not try it with chicken jalfrezi or lamb tagine. 50kg of roasted apricots went into the boil with more added to the fermentor as well as our blend of spices.



Product Details

Style:	British Saison Style
Alc./Vol.:	5%

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Alc./Vol.:	5%

Tasting Notes

Flavor:	Crisp. Zesty. Spicy.
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Available Formats:

- 18 * 11.2 oz bottles

Iduna Cru (NINKASI in U.K.)

■ Beer Collection

Named after ancient Greek goddess of beer, this is an equally divine Belgian-style saison with a copious amount of New Zealand hops, freshly harvested Somerset apple juice and wild yeast added to the mix. However, we like to take things just that bit further (it’s the Wild way!) — once bottled the beer undergoes a secondary fermentation with champagne yeast, giving it a brisk spritziness

on the tongue. Serve chilled in a champagne flute to allow the bouquet of playfully aromatic notes to be fully appreciated.

Take a sip to enjoy a further cascade of striking and sensuous flavours alongside the carefree champagne-like spritziness. The long, dry finish is both refreshing and complex.

Serve as an aperitif or alongside Westcombe’s Unpasteurised Aged Cheddar, whose deep creamy flavour and citrus aftertaste is the perfect accompaniment.



Product Details

Style:	British Saison Style
Alc./Vol.:	9%

Tasting Notes

Flavor:	Crisp. Zesty. Spicy.
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Available Formats:

- 18 * 11.2 oz bottles

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Wild Beer Company (continued) Somerset, England, United Kingdom

M.V. {Modus Vivendi}

Beer Collection

This is the beer that says who we are, a Wild beer, an untamed beast that thrives on the unpredictability of wild yeast and the subtlety and complexity of maturation in oak. Time is the final ingredient — we allow 90 days for the magic of the wild yeast and the oak to transform an old ale into a beer that is Wildly different.

The aroma is complex: we guarantee you'll find something to grab your attention.

The complexity continues on the palate, with citrus tanginess, wild yeast funkiness and woody tannins all jousting for your attention. Over time, other aromas and flavours come out to play: we suggest you buy two, one to drink now (the perfect partner to red meat and game); the other to keep.

On this occasion we have filled single use Bourbon barrels with the base beer for Modus Vivendi and then added some brettanomyces.



Product Details

Style:	British Saison Style
Alc./Vol.:	7%

Tasting Notes

Flavor:	Crisp. Zesty. Spicy.
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Available Formats:

- 18 * 11.2 oz bottles

Somerset Wild

Beer Collection

Somerset Wild is fermented with yeast and bacteria harvested from local Somerset orchards. It has a long slow fermentation to develop a crisp, mineral fresh, tart character. It's lemon citrus qualities are reminiscent of home-made lemonade.

We believe exceptional brewing stems from imagination and passion, it's not just a process. By embracing our environment and not being confined by rules, tradition or ingredients, we can add a Wild 5th ingredient or process to our beers - in this case a locally harvested culture of

yeasts and bacteria from the orchards that Somerset is famous for. We want to give you a truly memorable drinking experience, altering your perceptions and thrilling your taste buds. Drink Wildly Different.

The wet climate of Somerset is perfect for the orchards and pastures that are the lifeblood of our area, they are also perfect conditions for the yeasts, bugs and critters that we need to make a unique sour beer.

Somerset Wild is a beer that shows how much we love working with our environment and the seasons to produce idiosyncratic beers that leave you questioning your perceptions. A beer with the acidity levels of a white wine or farmhouse cider, with a depth, complexity and refreshing drinkability to it that makes it a wonderful beer to pair with food.

This is a magic beer to enjoy with fish, particularly oily fish such as mackerel or sardines, caught off the South-west coast, or even better why not try it with a ceviche. The acidity of the beer will work as the perfect accompaniment.

Product Details

Style	Sour English Ale
Alc./Vol.	5%

Available Formats:

- 18 * 11.2oz. Bottle(s)
- 20L Keg
- 30L Keg

Evolver IPA w/100% Brettanomyces

Beer Collection

The exploration of yeast strains and the different results we can achieve are beautifully exemplified in Evolver, a pale ale with a difference. 100% fermented with Brettanomyces. For the first 3 months the beer tastes the same as a fresh pale ale, then the differing flavour compounds start to shine



through and after 6 months the Brett really takes hold.

The brettanomyces yeast is particularly good at keeping hop flavours fresh for far longer than traditional brewing yeasts. The Evolver takes on a more complex character over time as the yeast and the hops combine to produce a new and exciting beer that will continue to evolve as the yeast slowly matures the beer.

This is a beer that can be drunk fresh, as a normal pale ale or left to evolve and mature into a unique and unusual beer.

Product Details

Style	English IPA w/wild yeast
Alc./Vol.	5%
Hops	100% Brettanomyces

Available Formats:

- 18 * 11.2oz. Bottle(s)
- 20L Keg
- 30L Keg

Shnoodlepip

Beer Collection

An incredibly unusual beer made in collaboration with three brewers

A collaboration of three brewers, three nationalities and six ideas brought together to learn, experiment and enjoy. Made by Kelly Ryan from Good George Beer in NZ, Brett Ellis (originally from the US) from the Wild Beer Co, and Mark Tranter from Burning Sky Brewery. This beer explores new ideas, techniques, ingredients, combinations and processes.

Using all three brewers combined knowledge and experiences to create an incredibly unusual and complex beer, this utilises every opportunity to take advantage of amazing ingredients and try alternative techniques.

Full body, gentle-sweet spiciness, a dry depth with oak undertones, and tropical fruit character, all finished off with tangy Hibiscus flowers – this is one shnoodlepippin beer!

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits



Wild Beer Company (continued) Somerset, England, United Kingdom

Product Details

Style	Complex Sour Ale
Alc./Vol.	6.5%

Available Formats:

- 18 * 11.2oz. Bottle(s)
- 20L Keg
- 30L Keg

LeVain in UK: "Sour-Dough"

Beer Collection

A Wild Beer & Hobbs House Bakery collaboration.

Beer and Bread have been showing off the magic of yeast for thousands of years, we decided to combine the two. The old and the new, contemporary ideas and historical techniques and ingredients, a very special beer that combines all these things and more.

6 months before we even had a brewery we started talking to Tom Herbert about the Hobbs House Bakery's 58 year old Sourdough yeast, and whether we could use it to ferment a beer. Tom was excited, we were excited!

After a year of trials (each trial took a really long time to develop) we decided to loosely base the beer on a Berliner Weisse style - a historical Sour beer style from Northern Germany, but with a Wild Beer slant to it. We have used the 58 year old sourdough culture and a little brettanomyces and put the beer straight into oak barrels for its primary fermentation.

It has been slowly fermenting, maturing and souring for 4 months in the barrels and will continue to evolve and develop in the bottle. There is a lovely gentle rounded fruity sourness to this beer. It isn't harsh, and its low alcohol makes it the perfect brunch beer to enjoy with smoked salmon and scrambled eggs on some Hobbs House Bakery Sourdough. Serve chilled. ~ The Wild Beer Co.

Product Details

Style	Sour Ale
Alc./Vol.	3.6%

Available Formats:

- 20L Keg



Cool as a Cucumber

Beer Collection

The exploration of yeast strains and the different results we can achieve are beautifully exemplified in Evolver, a pale ale with a difference. 100% fermented with Brettanomyces. For the first 3 months the beer tastes the same as a fresh pale ale, then the differing flavour compounds start to shine through and after 6 months the Brett really takes hold.

The brettanomyces yeast is particularly good at keeping hop flavours fresh for far longer than traditional brewing yeasts. The Evolver takes on a more complex character over time as the yeast and the hops combine to produce a new and exciting beer that will continue to evolve as the yeast slowly matures the beer.

This is a beer that can be drunk fresh, as a normal pale ale or left to evolve and mature into a unique and unusual beer.

Product Details

Style	"Cucumber brew"
Alc./Vol.	2.9%

Available Formats:

- 20L Keg
- 30L Keg

BrettBrett Double IPA w/100% Brett

Beer Collection

This wonderful wild yeast strain is a slow burner, it likes to hang around and eat everything it can. If it is left to its own devices it will eventually begin to eat the cellulose in the wood of the barrels... What this translates into is a super crisp and fresh double IPA, extremely well-attenuated, allowing all the hop character to come to the fore. This wild yeast actually preserves hop character as well and as it likes to hang around, it is still actively evolving the beer as it ages - producing different flavour compounds and then consuming them only to recreate different flavour compounds! What we are left with is an outstanding Double IPA which is remarkable fresh and also develops



beautifully. ~ The Wild Beer Co.

Product Details

Style	English Double IPA 100% brett
Alc./Vol.	8.4%
Hops	100% Brettanomyces

Available Formats:

- 20L Keg
- 30L Keg

Sleeping Lemons

Beer Collection

Only in keg and only for the winter months.

This is a beer for the darkening months as the seasons change and we need something a bit more warming, a bit more comforting to settle down with against the long shadows and morning fog.

In spring we launched Sleeping Lemons, 3.6% with a tart, zingy acidity and rounded salt character, it was the perfect sunshine beer. It was our firm favourite all through the summer, however it's not summer anymore...

Sleeping Lemons comes in at a much more festive 6% lending a bigger, maltier body to the beer. The fuller mouthfeel and warming alcohol bring decadent flavours of lemon meringue pie to the character of this beer and the acidity is more rounded and reminiscent of lemon curd.

Made with preserved lemons, this Keg only release for the winter season is a bright glassful of refreshment with enough warming alcohol and body to be comforting at the same time. ~ The Wild Beer Co.

Product Details

Style	English Style "gose"
Alc./Vol.	6%

Available Formats:

- 30L Keg

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits