

Yeast Style Guide

AURORA

NORTHERN IPA YEAST

The Northern IPA is part of the gradual evolution of North American IPA styles. This style incorporates the clean drinkability of the modern West Coast IPA (WCIPA) with a more prominent yeast aroma profile compared to typically neutral West Coast strains.

The Northern IPA utilizes a high attenuation ale strain fermented at cooler temperatures to achieve a flavor profile that is clean, crisp and dry. Compared with WCIPA or New England IPAs, the Northern IPA presents as dryer and more drinkable with the low specialty malt usage. The resulting beer character should be refreshing.

Malt profiles should be stripped back, with dominantly pale base malts to be used, and avoiding high-kilned specialty malts altogether. Hop profile tends towards the juicy sweetness and biotransformation character of hazy IPAs, but to finish with a firm bitterness. May use hops from any origin but should showcase modern and hop-forward hop characteristics not seen in traditional styles.

Overall impression to be a well-integrated hop-forward IPA style with clean but present yeast character which elevates hopping with modern varieties.

Flavor and Aroma Notes

This style should represent a well-integrated hop-forward IPA style with clean but present yeast character which elevates hopping with modern varieties. Limited use of specialty malts, an early hop addition, and an ale strain fermented at colder temperatures lends the beer a firm backbone with later hop additions providing biotransformed characteristics.

Brew Specifications

ORIGINAL GRAVITY (°PLATO)	1.055-1.074 (13.5-18 °Plato)
APPARENT EXTRACT/FINAL GRAVITY (°PLATO)	1.007-1.014 (1.5-3.6 °Plato)
ALCOHOL BY VOLUME	6.2-7.3%
BITTERNESS (IBU)	30-60
COLOR (EBC)	4-10

Style Guidelines

COLOR

Straw to Pale gold

CLARITY

Overall, should be clear, chill haze or hop haze is acceptable at low levels

PERCEIVED MALT AROMA & FLAVOR

Low malt intensity, with a clean, biscuit-like or bready malt profile that supports hop character. Caramel or roasted malt character should not be present. Use of wheat malt and oat malt acceptable to reduce colour and overt malt flavour, provide body without haze.

PERCEIVED HOP AROMA & FLAVOR

High to very high, exhibiting a wide range of attributes including floral, piney, citrus, fruity (berry, tropical, stone fruit and other). Limited or no sulfur, diesel-like, onion-garlic, catty, resinous flavors. The focus should be primarily on fruit flavors.

PERCEIVED BITTERNESS

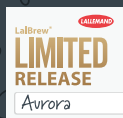
Medium

FERMENTATION CHARACTERISTICS

Fruity esters range from medium-low to medium-high. Ester profile is characteristically juicy and mingles with more broad 'bio-transformed' hop profile. DMS, acetaldehyde, and diacetyl should not be present. Attenuation should be medium-high to high.

BODY

Low to medium



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How does the **Northern IPA** compare to other IPA styles?

Character	BEER STYLE			
	Northern IPA	New England IPA	West Coast IPA	Cold IPA
CLARITY	Clear	Hazy	Clear to Mild Chill Haze	Clear
AROMA	Floral, Fruity, Pine	Fruity, Tropical	Pine, Resin, Citrus	Range including Fruity, Floral, Sulfur, Catty, Resin
GRIST COMPOSITION	No high kilned malts, limited use of adjuncts (10% or less of wheat/oats/rye) acceptable	High use of dextrin adjuncts (wheat, oats)	Low use of adjuncts, colored malts acceptable and typical	20-40% use of rice or corn
FLAVOR AND MOUTHFEEL	Crisp, clean, dry. Perception of sweetness from modern hop varieties.	Perception of roundness, sweetness, and fruit juice-like character	Dry and malt forward with terpene-driven hop character	Low malt sweetness, crisp and clean on palate
BODY	Low to Medium	High	Medium to High	Low to Medium
IBU	Medium	Low to Medium	Medium to High	Medium to High
YEAST CHARACTER	Present, more ester leaning than WCIPA/Cold IPA, ale yeast	Present, biotransformation character and moderate ester	Slight esters and some biotransformed terpene character	Minimal yeast character, lager yeast
ATTENUATION	High	Medium	Medium to High	Medium to High
YEAST STRAIN AND FERMENTATION TEMP	Ale strains that can ferment at colder temperatures (12 - 15°C)	Ale strains at typical ale temperatures (20°C)	Ale strains at typical ale temperatures (20°C)	Lager strains fermented at higher temperatures (15 - 20°C)

Example Recipe

CHARACTERISTICS

- Lean malt base utilizing two types of base malt for complexity and wheat malt for body, flavor, and foam
- Medium bodied with terpene forward hops leading to a fruity finish
- Firm but clean bitterness
- Clarity: aim for clear beer (use kettle finings as appropriate)
- Utilize late hop/whirlpool hops for aromatics and in order to harvest and repitch

OG	16 Plato
TARGET TG	3.2 Plato (80% ADF, 6.7% ABV)
TARGET IBU	50 IBU
MASH TEMP	63°C
FERMENTATION TEMP	15°C
MALTS	50% Pilsner, 40% Pale Ale, 10% wheat malt or flakes
HOPS	Neutral bittering varietal at the beginning of boil, late addition and WP additions of modern fruit-forward hop varieties such as Krush™, Alora™, Eclipse®, and Superdelic™, and high free-terpene varieties such as Motueka™, Amarillo®, or Mosaic®
PITCH RATE	50g/hL