

Technical Data Sheet

AURORA

NORTHERN IPA YEAST

The LalBrew® Limited Release Series celebrates brewing innovation by showcasing novel strains with unique fermentation performance, flavor, and history.

The first yeast introduced in this series, LalBrew® Aurora was carefully selected from Lallemand's extensive yeast culture collection for robust fermentation performance and unique aroma expression. With inspiration from the northern lights, LalBrew® Aurora ferments well at lower temperatures to produce floral and fruity aroma that is exceptionally crisp and clean.

LalBrew® Aurora brings IPA in new directions by defining the Northern IPA style, which combines the clean drinkability of traditional West Coast IPAs with the modern yeast character of East Coast styles. With robust fermentation performance and a fruity aroma that shines crisp and clean, LalBrew® Aurora is ideally suited for your next IPA journey.



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew® Aurora yeast:

Percent solids	93% - 97%
Viability	≥ 5 x 10 ⁹ CFU per gram of dry yeast
Wild Yeast	< 1 per 10 ⁶ yeast cells
Wild Yeast Media	This strain is known to grow on some wild yeast media including LWYM.
Diastaticus	Negative
Bacteria	< 1 per 10 ⁶ yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



BREWING PROPERTIES

In Lallemand's Standard Conditions 12°P Wort at 20°C (68°F), LalBrew® Aurora yeast exhibits:

Vigorous fermentation that can be completed in 4-5 days.

High attenuation in the range of 74 - 82%.

Floral, fruity flavors and medium to high flocculation. Flocculation is dependent on hop addition rates and points.

This strain is POF negative.

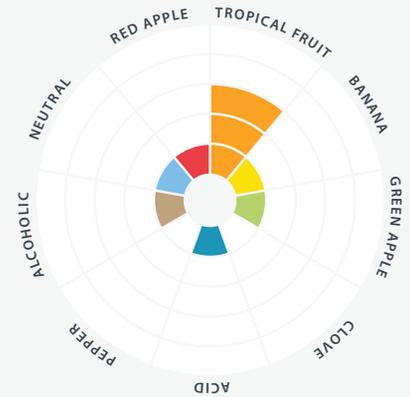
Optimal temperature range of 12 - 30°C (54 - 86°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort.

If you have questions please do not hesitate to contact us at brewing@lallemand.com



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Northern IPA
Cold IPA
Session IPA
Double IPA

AROMA

Fruity, Floral

ATTENUATION RANGE

74 - 82%

TEMPERATURE RANGE

12 - 30°C (54 - 86°F)

FLOCCULATION

Medium to High

ALCOHOL TOLERANCE

13% ABV

PITCHING RATE

50 - 100g/hL



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew® Aurora yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations.

LalBrew® Aurora may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.



STORAGE

LalBrew® Aurora yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew® Aurora will rapidly lose activity after exposure to air.

Do not use 500g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew® Aurora, there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed, or implied, or as a condition of sale of this product.



BREWERS CORNER

- For more information on our yeasts including:
- › Technical Documents
 - › Best Practices Documents
 - › Recipes
 - › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
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