



# SOJOURNER SUNSET

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name					
8	German Pilsner				39.8	
4	Dark Munich 30L				19.9	
4	Maris Otter Pale				19.9	
4	Vienna Malt				19.9	
0.1	US Chocolate Malt				0.5	
Hop Additions						
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/60 min	0.7	Magnum	14.2	16.8		
Boil/20 min	0.88	Tettnang	4.1	3.6		
Boil/5 min	0.88	Tettnang	4.1	1.2		
Yeast						
Variety		Qty	Ferm Temp			
WLP830 – German Lager Yeast		3 pkgs	50-55°F			
Additives						
Amount	Name		Stage/Time			
55 ml	Phosphoric Acid 10%		Mash			
5 g	Calcium Chloride					
5 g	Gypsum					
2 g	Epsom Salt					
1 crushed tablet	Campden Tablets					
1 tsp/Tablet	Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp	Yeast nutrient					
Target Statistics		Brew Notes		Notes		
Batch Size	11	Mash Temp	144	The water chemistry adjustments in the additives section assume the brewer is using tap water in the San Diego area.		
OG	1.046	Mash Duration	45 min			
FG	1.01	Boil Volume	12.5 gal			
~%ABV	4.7	Boil Duration	60 min			
Efficiency	75	Whirlpool temp				
IBU	22.3	Whirlpool Duration	20 min			



## International Amber Lager (2b)

Original Gravity: 1.042 – 1.055 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 8 – 25 IBUs

ABV: 4.6 – 6%

SRM: 7 - 14

Overall Impression: A well-attenuated malty amber lager with an interesting caramel or toast quality and restrained bitterness. Usually fairly well-attenuated, often with an adjunct quality. Smooth, easily-drinkable lager character.

