

# Curiously Pernicious

American IPA (21 1)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.27 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.90 gal  
**Final Bottling Vol:** 4.60

**Date:** 13 Feb 2026  
**Version:** 1.0  
**Brewer:** BeaverDawg Brews  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amount	Name	Type	#	%/IBU	Volume
6.50 gal	Distilled Water	Water	1	-	-
4.00 g	Calcium Chloride Mash 60.0 min	Water Agent	2	-	-
6.00 g	Gypsum (Calcium Sulfate) Mash 60.0 min	Water Agent	3	-	-
1 lb 0.0 oz	Munich (Cargill) Steep (11.1%) - 9.5 SRM	Grain	4	11.1%	0.08 gal
8 lb 0.0 oz	DME Pale Ale (Briess) Boil (88.9%) - 6.0 SRM	Dry Extract	5	88.9%	0.60 gal
2.00 oz	Centennial Boil 60 min (10.9% AA, 46.5 IBUs)	Hop	6	46.5 IBUs	-
0.50 oz	Citra Boil 60 min (13.8% AA, 14.7 IBUs)	Hop	7	14.7 IBUs	-
1.00 Items	Whirlfloc Tablet Boil 15.0 min	Fining	8	-	-
2.00 oz	Citra Boil 0 min (13.8% AA, 0.0 IBUs)	Hop	9	0.0 IBUs	-
1.00 oz	Simcoe Boil 0 min (13.3% AA, 0.0 IBUs)	Hop	10	0.0 IBUs	-
1.0 pkgs	Safale American Dry - DCL/Fermentis #US-05	Ale yeast	11	-	-
2.00 oz	Citra 3 Days Before Bottling for 0 Days (13.8% AA, 0.0 IBUs)	Hop	12	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.064 SG  
**Est Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 6.5 %  
**Bitterness:** 61.2 IBUs  
**Est Color:** 7.2 **Est Calories:** 215 cal/12oz

**Measured Original Gravity:** 1.081 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 9.5 %  
**Measured Calories:** 275 cal/12oz

## Grain Steeping and Boil Profile

**Steep Water Volume:** 1.00 gal  
**Steep Grain Weight:** 1 lb 0.0 oz  
**Steep Time:** 30  
**Steep Temp:** 155.0

**Boil Fermentables Weight:** 4 lb 12.8 oz  
**Boil Fermentables Volume:** 1.00 gal  
**Est Boil Water Addition:** 21 lb 5.9 oz

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.61 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 100.0 vols  
**Carbonation Est:** Bottle with 3.61 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz  
Corn Sugar  
**Age for:** 30 days  
**Storage Temperature:** 65.0 F

## Notes