

Ky's Maudite

Look-a-like Gold Medal, March in Montreal 2003

Brewed by Ian Johnson

Makes 20 litres

7 lbs 2 row malt
6 lbs light Munich malt
2 lbs wheat malt
0.25 lbs Belgian Aromatic Malt
0.25 lbs light crystal malt
0.10 lbs chocolate malt

Mash @ 69 degrees C for 90 minutes

1 lb brown sugar added to boil for 20 minutes
then, 1.0 oz. Tetnanger 5.7% AA for 60 minutes
0.5 oz. Hershbrucker 4.9% AA for 20 minutes

Pitched with White Labs Trappist Ale Yeast
Fermented at 20 degrees C

Alcohol level was listed at 9.9%