

# BLACK MAGIC - DARK MILD (All Grain)

Official NORTHERN BREWER Instructional Document

Before the dawn of science and the discovery of yeast, the act of fermentation was a mystical process – the product of seemingly supernatural forces. Whether by spirits of nature, or a gift from the gods, this magical transformation has captivated the human consciousness since time immemorial. We've eschewed divinity in favor of the occult to bring you a taste of Black Magic. A diabolical Dark Mild born of a deceptively simple recipe that spawns a murky potion possessing a decidedly complex flavor. Bread and biscuits, toast and toffee, chicory and caramel, all enveloped in a cloak of rich maltiness that's balanced by a mellow bitterness with subtle floral spiciness. Its spell cast, Black Magic will take hold of your senses and turn you away from the light (beer), and pull you to the darker side of homebrewing.

## O.G: 1.040 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 weeks primary, 1 weeks secondary,  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 6 lbs Fawcett Halcyon
- 1 lb English Caramalt
- 0.5 lb Pale Chocolate

## BOIL ADDITIONS & TIMES

- 0.75 oz UK Northdown (60 min)
- 0.5 oz UK Kent Goldings (5 min)

**DRY HOPS** – Add to secondary fermenter one to two weeks before bottling day

- 0.5 oz UK Kent Goldings (Dry hop)

## YEAST

### - DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.  
Optimum temp: 64-75° F

### - LIQUID YEAST OPTIONS

Wyeast 1968 London ESB.  
Optimum temp: 64-72° F  
White Labs WLP002 English Ale.  
Optimum temp: 65-68° F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

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