

8 *The Nature of the Barley-Corn,*

C H A P. II.

*Of making Malts.*

**A**S I have described the Ground that returns the best Barley, I now come to treat of making it into Malt; to do which, the Barley is put into a leaden or tyed Cistern that holds five, ten or more Quarters, that is covered with water four or six Inches above the Barley to allow for its Swell; here it lyes five or six Tides as the Malster calls it, reckoning twelve Hours to the Tide, according as the Barley is in body or in dryness; for that which comes off Clays, or has been wash'd and damag'd by Rains, requires less time than the dryer Grain that was inned well and grew on Gravels or Chalks; the smooth plump Corn imbibing the water more kindly, when the lean and steely Barley will not so naturally; but to know when it is enough, is to take a Corn end-ways between the Fingers and gently crush it, and if it is in all parts mellow, and the husk opens or starts a little from the body of the Corn, then it is enough: The nicety of this is a material Point; for if it is infus'd too much, the sweetness of the Malt will be greatly taken off, and yield the less Spirit, and