

*and of the proper Soils, &c.* 23

Age of the Beer, and the strength of the great Quantity of Hops that were used in its Preservation.

The Fern-dryed Malt is also attended with a rank disagreeable Taste from the smoak of this Vegetable, with which many Quarters of Malt are dryed, as appears by the great Quantities annually cut by Malsters on our Commons, for the two prevalent Reasons of cheapness and plenty.

At *Bridport* in *Dorsetshire*, I knew an Inn-keeper use half Pale and half Brown Malt for Brewing his Butt-beers, that proved to my Palate the best I ever drank on the Road, which I think may be accounted for, in that the Pale being the flackest, and the Brown the hardest dryed, must produce a mellow good Drink by the help of a requisite Age, that will reduce those extreams to a proper Quality,