

#### 44 *The Nature of the Barley-Corn,*

fits; for he can have his Malt ground at pleasure, his Tubs and moveable Coolers sweeter and better clean'd than the great fixed Tuns and Backs, he can skim off his top Yeast and leave his bottom Lees behind, which is what the great Brewer can't so well do; he can at discretion make additions of cold wort to his too forward Ales and Beers, which the great Brewer can't so conveniently do; he can Brew how and when he pleases, which the great ones are in some measure hindered from. But to come nearer the matter, I will suppose a private Family to Brew five Bushels of Malt, whose Copper holds brim-full thirty six Gallons or a Barrel: On this water we put half a Peck of Bran or Malt when it is something hot, which will much forward it by keeping in the Steams or Spirit of the water, and when it begins to Boil, if the water is foul, skim off the Bran or Malt and give it the Hogs, or else lade both water and that into the mash Vat, where it is to remain till the steam is near spent, and you can see your Face in it, which will be in about a quarter of an Hour in cold weather; then let all but half a Bushel of the Malt run very leisurely into it, stirring it all the while with an Oar or Paddle, that it may not Ball, and when the Malt is  
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