

ley and its being well Malted; for if it comes off Chalks or Gravels, it generally has the good Property of breaking or curdling soon; but if of tough Clays, then it is longer, which by some Persons is not a little valued, because it saves time in boiling, and consequently the Consumption of the Wort.

It is also to be observed, that pale Malt Worts will not break so soon in the Copper, as the brown Sorts, but when either of their Worts boil, it should be to the purpose, for then they will break sooner and waste less than if they are kept Simmering, and will likewise work more kindly in the Tun, drink smoother, and keep longer.

Now all Malt Worts may be spoiled by too little or too much boiling; if too little, then the Drink will always taste raw, mawkish, and be unwholsome in the Stomach, where, instead of helping to dilute and digest our Food, it will cause Obstructions, Colicks, Head-achs, and other misfortunes; besides, all such underboil'd Drinks are certainly exposed to staleness and sowerness, much sooner than those that have had their full time in the Copper. And if they are boiled too long, they will then thicken (for one may boil a Wort to a Salve) and not come out of