

### No The Nature of the Barley-Corn,

is come enough, it is to be turned twelve or sixteen times in twenty-four Hours, if the Season is warm, as in *March, April* or *May*; and when it is fixed and the Root begins to be dead, then it must be thickned again and carefully kept often turned and work'd, that the growing of the Root may not revive, and this is better done with the Shoes off than on; and here the Workman's Art and Diligence in particular is tryed in keeping the floor clear and turning the Malt often, that it neither moulds nor Aker-spires, that is, that the Blade does not grow out at the opposite end of the Root; for if it does, the flower and strength of the Malt is gone, and nothing left behind but the Aker-spire, Husk and Tail: Now when it is at this degree and fit for the Kiln, it is often practised to put it into a Heap and let it lye twelve Hours before it is turned, to heat and mellow, which will much improve the Malt if it is done with moderation, and after that time it must be turned every six Hours during twenty four; but if it is overheated, it will become like Grease and be spoiled, or at least cause the Drink to be unwholsome; when this Operation is over, it then must be put on the Kiln to dry four, six or twelve Hours, according to the nature of the Malt, for the