

part of Malt, when the water was put to  
in the Mash-tub, to swell up and ab-  
orb the Liquor, but not return its due  
quantity again, as true Malt would, nor  
was the Drink of this Malt ever good in  
the Barrel, but remain'd a raw insipid  
beer, past the Art of Man to Cure, be-  
cause this, like Cyder made from Apples  
directly off the Tree, that never sweated  
out their phlegmatick crude juice in the  
heap, cannot produce a natural Liquor  
from such unnatural management; for  
Barley certainly is not fit to make Malt of  
till it is fully mellowed and sweated in  
the Mow, and the Season of the Year is  
ready for it, without both which there  
can be no assurance of good Malt: Seve-  
ral instances of this untimely making Malt  
I have known to happen, that has been  
the occasion of great quantities of bad  
Beers and Beers, for such Malt retaining  
some of its Barley nature, or that the Sea-  
son of the Year is not cold enough to ad-  
mit of its natural working on the Floor,  
is not capable of producing a true Malt,  
it will cause its Drink to stink in the  
Cask instead of growing fit for use, as not  
having its genuine Malt-nature to cure  
and preserve it, which all good Malts  
contribute to as well as the Hop.

There is another damage I have known  
contribute to the Buyer of Malt by Mellilet,  
a most