

C H A P. IV.

*Of the Nature and Use of Pale, Amber
and Brown Malts.*

THE pale Malt is the slowest and slackest dried of any, and where it has had a leisure fire, a sufficient time allowed it on the Kiln, and a due care taken of it; the flower of the grain will remain in its full quantity, and thereby produce a greater length of wort, than the brown high dried Malt, for which reason it is sold for one or two shillings *per* Quarter more than that: This pale Malt is also the most nutritious sort to the body of all others, as being in this state the most simple and nearest to its Original Barley-corn, that will retain an Alcalous and Balsamick quality much longer than the brown sort; the tender drying of this Malt bringing its body into so lost a texture of Parts, that most of the great Brewers, brew it with Spring and Well-waters, whose hard and binding Properties they think agrees best with this loose-bodied Malt, either in Ales or Beers, and which will also dispense with hotter waters in brewing of it, than the brown Malt can.