

20 *The Nature of the Barley-Corn,*

The amber-colour'd Malt is that which is dryed in a medium degree, between the pale and the brown, and is very much in use, as being free of either extrem. Its colour is pleasant, its taste agreeable and its nature wholesome, which makes it be prefer'd by many as the best of Malts; this by some is brewed either with hard or soft waters, or a mixture of both.

The brown Malt is the soonest and highest dryed of any, even till it is so hard, that it's difficult to bite some of its Corns asunder, and is often so crufted or burnt, that the farinous part loses a great deal of its essential Salts and vital Property, which frequently deceives its ignorant Brewer, that hopes to draw as much Drink from a quarter of this, as he does from pale or amber sorts: This Malt by some is thought to occasion the Gravel and Stone, besides what is commonly called the Heart-burn; and is by its steely nature less nourishing than the pale or amber Malts, being very much impregnated with the fiery fumiferous Particles of the Kiln, and therefore its Drink sooner becomes sharp and acid than that made from the pale or amber sorts, if they are all fairly brewed: For this reason the *London* Brewers mostly use the *Thames*