38 The Nature of the Barley-Corn,

For Stout Butt Beer.

This is the strongest Butt-Beer that is Brewed from brown Malt, and often fold for forty Shillings the Barrel, or fix Pound the Butt out of the wholesale Cellars: The Liquor (for it is Sixpence forfeit in the London Brewhouse if the word Water is named) in the Copper designed for the first Mash, has a two Bushel Basker, or more, of the most hully Malt throw'd over it, to cover its Top and forward its Boiling; this must be made very hot, almost ready to boil, yet not so as to blister, for then it will be in too high a Heat; but as an indication of this, the foul part of the Liquor will ascend, and the Malt fwell up, and then it must be parted, look'd into and felt with the Finger or back of the Hand, and if the Liquor is clear and can but be just endured, it is then enough, and the Stoker must damp his fire affoon as possible by throwing in a good Parcel of fresh Coals, and shutting his Iron vent Doors, if there are any; immediately on this they let as much cold Liquor or Water run into the Copper as will make it all of a Heat, somewhat more than Blood-warm, this they Pump over, or let it pass by a Cock into