

48 *The Nature of the Barley-Corn,*

they take one or more Cinders red hot and throw some Salt on them to overcome the Sulphur of the Coal, and then directly thrust it into the fresh Malt or Goods, where it lies till all the water is laded over and the Brewing done, for there is only one or two mashings or stirrings at most necessary in a Brewing: Others that Brew with Wood will quench one or more Brands ends of Ash in a Copper of wort, to mellow the Drink as a burnt Toast of Bread does a Pot of Beer; but it is to be observed, that this must not be done with Oak, Firr, or any other strong-scented Wood, lest it does more harm than good.

*Another Way.*

When small Beer is not wanted, and another Brewing is soon to succeed the former, then may the last small Beer wort, that has had no Hops boiled in it, remain in the Copper all Night, which will prevent its foxing, and be ready to boil instead of so much water to put over the next fresh Malt: This will greatly contribute to the strengthening, bettering and colouring of the next wort, and is commonly used in this manner when Stout or *October Beer* is to be made, not that