

50 *The Nature of the Barley-Corn,*

For Brewing Intire Guile small Beer.

There can be no way better for making good small Beer, than by Brewing it from fresh Malt, because in Malt as well as in Hops, and so in all other Vegetables, there is a Spirituous and Earthy part, as I shall further enlarge on in writing of the Hop; therefore all Drink brewed from Goods or Grains after the first or second worts are run off, is not so good and wholesome, as that intirely brewed from fresh Malt, nor could any thing but Necessity cause me to make use of such Liquor; yet how many thousands are there in this Nation that know nothing of the matter, tho' it is of no small Importance, and ought to be regarded by all those that value their Health and Taste. And here I advertise every one who reads or hears this, and is capable of being his own Friend, so far to mind this *Item*, and prefer that small Beer which is made entirely from fresh Malt, before any other that is brewed after strong Beer or Ale. Now to brew such Guile small Beer after the boiling water has stood in the Tub till it is clear, put in the Malt leisurely, and mash it that it does not Ball or Clot, then throw over some fresh Malt on the
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