

60 *The Nature of the Barley-Corn,*

according to this manner of working, which is no small Conveniency to a little Family that uses more strong than small, nor is there any Loss by leaving the Grains in some Heart, where Horse, Cows, Hogs, or Rabbits are kept.

I am very sensible that the Vulgar Error for many Years, has been a standard Sign to the ignorant of boiling strong Worts only till they break or curdle in the Copper, which sometimes will be in three quarters of an Hour, or in an Hour or more, according to the nature of the Malt and Water; but from these in some measure I dissent, and also from those that boil it two or three Hours, for it is certain the longer worts boil, the thicker they are made, because the watry or thin parts evaporate first away, and the thicker any Drink is boiled, the longer it requires to lye in the Barrel to have its Particles broke, which Age must be then the sole cause of, and therefore I have fixed the time and sign to know when the wort is truly enough, and that in such a manner that an ordinary Capacity may be a true judge of, which hereafter will prevent prodigious Losses in the waste of strong worts that have often been boiled away to greater Loss than Profit.

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