

84 *The Nature of the Barley-Corn,*

out the Year, as most of the great ones do in *London*, and some others five times. The strong Beer brewed for keeping is suffered to be Blood-warm in the Winter when the Yeast is put into it, that it may gradually work two Nights and a Day at least, for this won't admit of such a hasty Operation as the common brown Ale will, because if it is work'd too warm and hasty, such Beer won't keep near so long as that fermented cooler. The brown Ale has indeed its Yeast put into it in the Evening very warm, because they carry it away the very next Morning early to their Customers, who commonly draw it out in less than a Week's time. The Pale or Amber Ales are often kept near it, not quite a Week under a fermentation, for the better incorporating the Yeast with Wort, by beating it in several times for the foregoing Reasons.

Of working or fermenting Drinks brewed by private Families.

I mean such who Brew only for their own use, whether it be a private Family or a Victualler. In this Case be it for Stout Beers, or for any of the Ales; the way that is used in *Northamptonshire*, and by good Brewers elsewhere; is, to
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