

86 *The Nature of the Barley-Corn,*

Beer or Ale, which cannot but contribute to the rarefaction and comminution of the whole; but whether it is by these joining Principles of the Wort and Yeast, that the Drink is rendered smoother, or that the spirituous Parts are more entangled and kept from making their Escape, I can't determine; yet sure it is, that such small Liquors generally sparkle and knit out of the Barrel as others out of a Bottle, and is as pleasant Ale as ever I drank.

Others again for Butt or Stout Beer will, when they find it works up towards a thick Yeast, mix it once and beat it in again with the Hand-bowl or Jett; and when it has work'd up a second time in such a manner, they put it into the Vessel with the Yeast on the Top and the Sediments at Bottom, taking particular Care to have some more in a Tub near the Cask to fill it up as it works over, and when it has done working, leave it with a thick Head of Yeast on to preserve it.

But for Ale that is not to be kept very long, they Hop it accordingly, and beat the Yeast in every four or five Hours for two Days successively in the warm weather, and four in the Winter till the Yeast begins to work heavy and sticks to the hollow part of the Bowl, if turned down

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