

## 94 *The Nature of the Barley-Corn,*

*To fine and preserve Beers and Ales by  
boiling an Ingredient in the Wort.*

This most valuable way I frequently follow both for Ale, Butt-beer and small Beer, and that is, in each Barrel Copper of Wort, I put in a Pottle, or two Quarts of whole Wheat as soon as I can, that it may soak before it boils, then I strain it thro' a Sieve, when I put the Wort in cooling Tubs, and if it is thought fit the same Wheat may be boiled in a second Copper: Thus there will be extracted a gluey Consistence, which being incorporated with the Wort by boiling, gives it a more thick and ponderous Body, and when in the Cask, soon makes a Sediment or Lee, as the Wort is more or less loaded with the weighty Particles of this fizy Body; but if such Wheat was first parched or baked in an Oven, it would do better, as being rather too raw as it comes from the Ear.

### *Another Way.*

A Woman, who lived at *Leighton Buzzard* in *Bedfordshire*, and had the best Ale in the Town, once told a Gentleman, she had Drink just done working in the Barrel,