

114 *The Nature of the Barley-Corn,*  
out fretting or causing it to burst the Cask  
for want of Vent, and when Tapp'd will  
also make the Drink very brisk, because  
the Flour is in such a hard Consistence,  
that it won't dissolve in that time; but if  
a little does mix with the Ale or Beer, its  
heavy Parts will sooner fine than thicken  
the Drink and keep it mellow and lively  
to the last, if Air is kept out of the Bar-  
rel.



C H A P. XIX.

*Of the Strength and Age of Malt Li-  
quors.*

**W**HETHER they be Ales or strong  
Beers, it is certain that the mid-  
ling sort is allowed by Physicians to be the  
most agreeable of any, especially to those  
of a sedentary Life, or those that are not  
occupied in such Business as promotes  
Perspiration enough to throw out and  
break the Viscidities of the stronger sorts;  
on which account the laborious Man has  
the advantage, whose Diet being poor  
and Body robust, the strength of such  
Liquors gives a Supply and better digests  
into