

124 *The Nature of the Barley-Corn,*

consequently your Drink will have too fierce a Fermentation, and by that means make it Acid, or that we call Stale.

When your Malt is ground, let it stand in Sacks twenty-four Hours at least, to the end that the Heat in grinding may be allayed, and 'tis conceived by its so standing that the Kernel will dissolve the better.

The measure and quantity we allow of Hops and Malt, is five Quarter of Malt to three Hogsheads of Beer, and eighteen Pounds of Hops at least to that Quantity of Malt, and if Malt be pale dried, then add three or four Pounds of Hops more.

The Choice of Liquor for Brewing is of considerable advantage in making good Drink, the softest and cleanest water is to be preferr'd, your harsh water is not to be made use of.

You are to boil your first Liquor, adding a Handful or two of Hops to it, then before you strike it over to your Goods or Malt, cool in as much Liquor, as will bring it to a temper not to scald the Malt, for it is a fault not to take the Liquor as high as possible, but not to scald.