

THE  
LONDON and COUNTRY  
BREWER.

Containing an Account,

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| I. Of the Nature of the Barley-Corn, and of the proper Soils and Manures for the Improvement thereof. | XII. Of Foxing or Tainting of Malt Liquors; their Prevention and Cure.   |
| II. Of making good Malts.   | XIII. Of Fermenting and Working of Beers and Ales, and the unwholesome Practice of Beating in the Yeast, detected. |
| III. To know good from bad Malts.   | XIV. Of several Artificial Lees for feeding, fining, preserving, and relishing Malt Liquors.                       |
| IV. Of the Use of the Pale, Amber, and Brown Malts.   | XV. Of several pernicious Ingredients put into Malt Liquors to encrease their Strength.                            |
| V. Of the Nature of several Waters, and their Use in Brewing.   | XVI. Of the Cellar or Repository for Keeping Beers and Ales.   |
| VI. Of Grinding Malts.  | XVII. Of Sweetning and Cleaning Casks.   |
| VII. Of Brewing in general.   | XVIII. Of Bunging Casks and Carrying them to some Distance.  |
| VIII. Of the <i>London</i> Method of Brewing Stout, But-Beer, Pale and Brown Ales.                    | XIX. Of the Age and Strength of Malt Liquors.  |
| IX. Of the Country or Private Way of Brewing.   | XX. Of the Profit and Pleasure of Private Brewing, and the Charge of Buying Malt Liquors.                          |
| X. Of the Nature and Use of the Hop.  |  |
| XI. Of Boiling Malt Liquors, and to Brew a Quantity of Drink in a little Room, and with a few Tubs.   |  |

To which is added,  
A Philosophical Account of Brewing Strong *October Beer*,  
By an Ingenious Hand.

By a Person formerly concerned in a Common Brewhouse at *London*, but for twenty Years past has resided in the Country.

The SECOND EDITION, Corrected.

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