

22 *The Nature of the Barley-Corn,*

hood to burn Coak or Culm at a great expence of Carriage thirty Miles from *London*.

Next to the Coak-dryed Malt, the Straw-dryed is the sweetest and best tasted: This I must own is sometimes well Malted where the Barley, Wheat, Straw, Conveniencies and the Maker's Skill are good; but as the fire of the Straw is not so regular as the Coak, the Malt is attended with more uncertainty in its making, because it is difficult to keep it to a moderate and equal Heat, and also exposes the Malt in some degree to the taste of the smoak.

Brown Malts are dryed with Straw, Wood and Fern, &c. the Straw-dryed is the best, but the Wood sort has a most unnatural Taste, that few can bear with, but the necessitous, and those that are accustomed to its strong smoaky tang; yet is it much used in some of the Western Parts of *England*, and many thousand Quarters of this Malt has been formerly used in *London* for brewing the Butt-keeping-beers with, and that because it sold for two shillings *per* Quarter cheaper than the Straw-dryed Malt, nor was this Quality of the Wood-dryed Malt much regarded by some of its Brewers, for that its ill Taste is lost in nine or twelve Months, by the Age