

*and of the proper Soils, &c.* 31

brown Malt a Fortnight before they use it, and keep it in a dry Place from the influence of too moist an Air, that it may become mellow by losing in a great measure the fury of its harsh fiery Particles, and its steely nature, which this sort of Malt acquires on the Kiln; however this as well as many other hard Bodies may be reduced by Time and Air into a more soluble, mellow and soft Condition, and then it will imbibe the water and give a natural kind tincture more freely, by which a greater quantity and stronger Drink may be made, than if it was used directly from the Mill, and be much smoother and better tasted. But the pale Malt will be fit for use at a Week's end, because the leisureness of their drying endows them with a softness from the time they are taken off the Kiln to the time they are brewed, and supplies in them what Time and Air must do in the brown sorts. This method of grinding Malt so long before-hand can't be so conveniently practised by some of the great Brewers, because several of them Brew two or three times a Week, but now most of them out of good Husbandry grind their Malts into the Tun by the help of a long descending wooden Spout, and here they save the Charge of emptying or uncasing it