

40 *The Nature of the Barley-Corn,*

ber was made use of by *Medicot* Esq; in the beginning of a Consumption, and I heard him say, it did him very great Service, for he lived many Years afterwards.

*For Brewing common brown Ale and Starting Beer.*

They take the Liquors from the brown Ale as for the Stout, but draw a greater Quantity from the Malt, than for Stout or Stitch, and after the stiff and second Mash they Cap the Goods with fresh Malt to keep in the Spirit and Boil it an Hour; after this, small Beer is made of the same Goods. Thus also the common brown Starting Butt-Beer is Brewed, only boiled with more Hops an Hour and a half, and work'd cooler and longer than the brown Ale, and a shorter Length drawn from the Malt. But it is often practised after the brown Ale, and where a Quantity of small Beer is wanted, or that it is to be Brewed better than ordinary, to put so much fresh Malt on the Goods as will answer that purpose.