

42 *The Nature of the Barley-Corn,*

before it is spended off into the Under-back: These two piéces of Liquor will make one Copper of the first wort, without putting any fresh Malt on the Goods; the next Liquor to be Blood-warm, the next sharp, and the next cool or cold; for the general way in great Brewhouses is to let a cool Liquor precede a sharp one, because it gradually opens the Pores of the Malt and Goods, and prepares the way for the hotter Liquor that is to follow.

*The several Lengths or Quantities of Drinks that have been made from Malt, and their several Prices, as they have been sold at a common Brewhouse.*

For Stout-Beer, is commonly drawn one Barrel off a quarter of Malt, and sold for thirty Shillings *per* Barrel from the Tun. For Stitch or strong brown Ale, one Barrel and a Firkin, at one and twenty Shillings and Fourpence *per* Barrel from the Tun. For common brown Ale, one Barrel and a half or more, at sixteen Shillings *per* Barrel, that holds thirty two Gallons, from the Tun. For Intire small Beer, five or six Barrels off a Quarter, at seven or eight Shillings *per* Barrel from the Tun. For Pale and Amber Ale, one Barrel