

66 *The Nature of the Barley-Corn,*

but in raw worts to preserve them sound till they can be put into the Copper, and afterwards in the Tun while the Drink is working, as I have before hinted.

Here then I must observe, that the worse earthy part of the Hop is greatly the cause of that rough, harsh unpleasant taste, which accompany both Ales and Beers that have the Hops so long boiled in them as to tincture their worts with their mischievous Effects; for notwithstanding the Malt, be ever so good, the Hops, if boiled too long in them, will be so predominant as to cause a nasty bad taste, and therefore I am in hopes our Malt Liquors in general will be in great Perfection, when Hops are made use of according to my Directions, and also that more Grounds will be planted with this most serviceable Vegetable than ever, that their Dearness may not be a discouragement to this excellent Practice.

For I know an Alehouse-keeper and Brewer, who, to save the expence of Hops that were then two Shillings *per* Pound, use but a quartern instead of a Pound, the rest he supplied with *Daucus* Seeds; but to be more particular, in a Mug of this Person's Ale I discovered three several Impositions. *First*, He underboil'd his