

72 *The Nature of the Barley-Corn,*
in a right order, then it may be too thick,
so that due Care must be had to the two
extreams to obtain it its due order; there-
fore in *October* and keeping Beers, an
Hour and a quarter's good boiling is com-
monly sufficient to have a thorough cured
Drink, for generally in that time it will
break and boil enough, and because in
this there is a double Security by length
of boiling, and a quantity of Hops shift-
ed; but in the new way there is only a
single one, and that is by a double or tre-
ble allowance of fresh Hops boiled only
half an Hour in the Wort, and for this
Practice a Reason is assigned, that the
Hops being endowed with discutient a-
pertive Qualities, will by them and their
great quantity supply the Defect of un-
derboiling the Wort; and that a further
Conveniency is here enjoyed by having
only the fine wholesome strong flowery
spirituous Parts of the Hop in the Drink,
exclusive of the phlegmatick nasty earthy
Parts which would be extracted if the
Hops were to be boiled above half an
Hour; and therefore there are many now,
that are so attach'd to this new Method,
that they won't brew Ale or *October* Beer
any other way, vouching it to be a true
Tenet, that if Hops are boiled above thir-
ty