

§8 *The Nature of the Barley-Corn,*

Others will reserve some raw Wort, which they heat and mix with the rest, but then due Care must be taken that the Pot in which it is heated has no manner of Grease about it lest it impedes, instead of promoting the working, and for this reason some nice Brewers will not suffer a Candle too near the Wort, lest it drop into it. But for retarding and keeping back any Drink that is too much heated in working, the cold raw Wort, as I have said before, is the most proper of any thing to check it with, tho' I have known some to put one or more Pewter Dishes into it for that purpose, or it may be broke into several other Tubs, where by its shallow lying it will be taken off its Fury. Others again, to make Drink work that is backward, will take the whites of two Eggs and beat them up with half a Quartern of good Brandy, and put it either into the working Vat, or into the Cask, and it will quickly bring it forward if a warm Cloth is put over the Bung. Others will tye up Bran in a coarse thin Cloth and put it into the Vat, where by its spungy and flowery Nature and close Bulk it will absorb a quantity of the Drink, and breed a heat to forward its working.

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