

52 *The Nature of the Barley-Corn,*

on the former, and mash on the while the Cock was spending, which he would put again over the Malt, as often as his Pail or Hand-bowl was full, and this for an Hour or two together; then he would let it run off intirely, and put it over at once, to run off again as small as a Straw. This was for his *October Beer*: Then he would put scalding water over the Goods at once, but not mash, and Cap them with more fresh Malt that stood an Hour undisturbed before he would draw it off for Ale; the rest was hot water put over the Goods and mash'd at twice for small Beer: And it was observed that his *October Beer* was the most famous in the Country, but his Grains good for little, for that he had by this method wash'd out all or most of their goodness; this Man was a long while in Brewing, and once his Beer did not work in the Barrel for a Month in a very hard Frost, yet when the weather broke it recovered and fermented well, and afterwards proved very good Drink, but he seldom work'd his Beer less than a Week in the Vat, and was never tapp'd under three Years.

This way indeed is attended with extraordinary Labour and Time, by the Brewers running off the wort almost continually, and often returning the same again