

132 *The Nature of the Barley-Corn,*

ter than the former, so the Water proves more soft and wholesome under one than the other: Hence then may be observed the contrary Quality of those harsh curdling Well-waters that many drink of in their Malt Liquors, without considering their ill Effects, which are justly condemn'd by this able Author as unfit to be made use of in Brewing *October* Beer.

The boiling a few Hops in the first Water is good, but they must be strained thro' a Sieve before the Water is put into the Malt; and to check its Heat with cold Liquor, or to let it stand to cool some time, is a right Method, lest it scalds and locks up the Pores of the Malt, which would then yield a thick Wort to the end of the Brewing and never be good Drink.

His putting Hops into the Underback, is an excellent Contrivance to prevent foxing, as I have already hinted.

The quick boiling of the Wort is of no less Service, and that the smaller Wort should be boiled longer than the strong is good Judgment, because the stronger the Wort, the sooner the Spirits flie away and the waste of more Consequence; besides if the first Wort was to be boiled too long, it would obtain so thick a Body, as to prevent in great measure its fining hereafter