

134 *The Nature of the Barley-Corn,*

Brewers to prevent; for 'tis certain these Sediments are a Composition of the very worst part of the Malt, Hops and Yeast, and, while they are in the Barrel, will so tincture and impregnate the Drink with their insidious and unpleasent nature, that its Drinkers will be sure to participate thereof more or less as they have lain together a longer or a shorter time. To have then a Malt Drink balsamick and mild, the Worts cannot be run off too fine from the Coolers, nor well fermented too slow, that there may be a Medium kept, in both the Salt and Sulphur that all fermented Malt Drinks abound with, and herein, as he says, lies a great part of the Art of Brewing.

He says truly well, that a little Yeast at first should be put to the Wort, that it may quietly work by degrees, and not be violently forc'd into a high Fermentation; for then by course the Salt and Sulphur will be too violently agitated into such an Excess and Disagreement of Parts, that will break their Unity into irregular Commotions, and cause the Drink to be soon stale and harsh. But if it should be too backward and work too moderate, then whipping the Yeast two or three times into it will be of some service to open the Body  
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