

# CONTENTS.

---

## CHAP. I.

### *Dietetical and medical observations on the use of Malt Liquors.*

Usual division of malt liquors .. .. .	13
Advocates of malt liquor .. .. .	14
Magnificence of a London brewery .. .. .	15
Origin of the name of porter .. .. .	16, and 148
twopenny .. .. .	16
Spruce beer, medicinal properties of .. .. .	19
Ardent spirits, their effects .. .. .	20
Wine, the temperate use of .. .. .	22

## CHAP. II.

### *On the nature of Barley; and of the soils and manures upon which Barley thrives best.*

Difference of grain from difference of soil .. .. .	24
Soils for barley .. .. .	25
Of barley in general .. .. .	26
sweating .. .. .	27
To know good barley .. .. .	28
Malt, cured barley .. .. .	28
Quantity of barley produced in England .. .. .	28

## CHAP. III.

### *Of Malt,—abuses of Maltsters,—damages from various causes,—Oat and Wheat Malt.*

Abuses of maltsters .. .. .	29 to 30
Noxious weeds,—meliot .. .. .	30
darnel .. .. .	31
Oats malted as barley .. .. .	32
Millet and rice, rye, maize, Indian corn, as ditto .. .. .	32
To know good from bad malt .. .. .	32
Pale, amber, and brown malts .. .. .	33
Malt, how affected by various methods of drying .. .. .	33 to 37
Grinding of malts .. .. .	37 to 40

## CHAP. IV.

*The manner of drying Malts.*

Malt, how dried in the kiln .. .. .	40
Wheat malt, and water for brewing it .. .. .	41
Mum, what, and how made .. .. .	42

## CHAP. V.

*Errors and abuses in making malt.*

Errors and abuses in making barley and wheat malts	45 to 49
--	----------

## CHAP. VI.

*Cautions and directions for the purchase of Malts and Barley.*

To choose malt, and to distinguish good from bad	49 to 52
--	----------

## CHAP. VII.

*Some account of the Weevil, the mischief it does, and the remedy proposed.*

To prove the goodness of malt by the wort .. .. .	55
Patent malt, and its advantages .. .. .	56

## CHAP. VIII.

*Nature and use of the hop.*

Hops, when brought to England .. .. .	59
medicinal properties, &c .. .. .	60
substitutes for .. .. .	61
directions for the choice of .. .. .	62
proper time of gathering .. .. .	63
compound virtues of .. .. .	63
superiority of the Kent hops .. .. .	64
East Kent hops how picked .. .. .	64
packed .. .. .	64
Practice of an ale-house keeper .. .. .	65
The daucus, or wild carrot seed .. .. .	66

## CHAP IX.

*Of the nature of several waters, and their use in brewing.*

Spring, river, rain, and pond waters, respective properties of .. .. .	67 to 72
--	----------

Thames water .. .. .	72
Brackish water .. .. .	73
Varieties of water, hard and soft .. .. .	75
Characteristic signs of good water .. .. .	76
To make toast and water .. .. .	77
Filtering machines .. .. .	77

## CHAP. X.

*On the four quarters of the year, as they relate to brewing.*

Spring .. .. .	78
Summer .. .. .	81
Autumn .. .. .	83
Winter .. .. .	85

## CHAP. XII.

*Spontaneous changes of vegetative matter,—Fermentation.*

Alcohol, how produced .. .. .	87
Conditions requisite for the vinous, acetous, and putrefactive fermentations .. .. .	89
Sugar, what it is, and how procured .. .. .	96 and 131
Fermentation, the principles on which it is, and ought to be conducted in the process of brewing .. .. .	89 to 102
Fermentation in the tun .. .. .	102
To work ale and beer to the best advantage .. .. .	107

## CHAP. XIII.

*Fining and cleansing.—Colouring matter.*

Fining process explained .. .. .	103
Cleansing process, and how performed .. .. .	104
To forward fermentation when too slow, and to check when too forward .. .. .	110 to 114
To cure new drink damaged by the frost .. .. .	114
To excite fermentation without yeast .. .. .	116 to 122

## CHAP. XIV.

*Of worts,—their attenuation.—Mashing.—Boiling.—Cooling.*

Practical instructions and directions .. .. .	122 to 131
---	------------

## CHAP. XV.

*Remarks on domestic brewing.—Casks.—Fuel.—Coals.—Brewing utensils.—Points of Economy.—Strong and small Beers.—Different Ales, &c.*

Practical directions and instructions .. .. .	131 to 143
Welsh or Burton ales .. .. .	143
Edinburgh oat ale .. .. .	146
Scurvy-grass ale .. .. .	146
Brewing utensils, casks, cocks .. .. .	147

## CHAP. XVI.

*On porter and other malt liquors.*

Origin of the name, by Dr. Ash .. .. .	148
To brew porter .. .. .	148
London porter .. .. .	150
Table beer, in bottles .. .. .	151
Brown stout, porter, or strong beer .. .. .	151
Dorchester beer .. .. .	153
Allowance of malt for porter .. .. .	154
Fine home-brewed beers .. .. .	155

## CHAP. XVII.

*On corking, bottling, and fining beers.*

Beer, perry, and cider, for home use .. .. .	156
Decanting for table use .. .. .	158

## CHAP. XVIII.

*On Ale brewing.*

Places in England famous for ale .. .. .	159
Antiquity of ale .. .. .	159
Stingo, or October .. .. .	161
To judge of ale or porter .. .. .	162
Objections to brewing small beer from the hops and malt left after brewing strong .. .. .	163
Opinion of the author .. .. .	164

## CHAP. XIX.

*Cheap utensils, with directions for family brewing.*

Utensils necessary for family brewing .. .. .	166
---	-----

## CHAP. XX.

*To brew a butt of pale strong beer.*

Communication from a country innkeeper .. .. .	171
Observations by the author .. .. .	174

## CHAP. XXI.

*To brew a hogshead and a half of pale ale from fresh malt.*

Communication from a family man .. .. .	177
Observations by the author .. .. .	179

## CHAP. XXII.

*To brew a hogshead of beer.*

An old Welsh woman's method .. .. .	180
-------------------------------------	-----

## CHAP. XXIII.

*Observations on various country methods.*

To make good household beer .. .. .	182
To brew ale or beer by another old recipe .. .. .	181
Another way to brew strong drink .. .. .	187
To brew family table-beer without boiling the wort .. .. .	189
To give porter or butt a fine tang .. .. .	190
Remarks on the various methods .. .. .	190
Norfolk way .. .. .	191
Bristol ale and beer .. .. .	192
Rochester beer .. .. .	192
Bridgewater .. .. .	192
Elminster .. .. .	193
Yorkshire oat ale .. .. .	194
Nottingham sparkling ale .. .. .	195

## CHAP. XXIV.

*Remarks on some country drinks.*

Barnstaple way of brewing a hogshead of fine pale ale	196
Welsh brewing .. .. .	198
To free hops from the boiling wort at pleasure .. .. .	200
To brew Dorchester beer .. .. .	200
Shropshire method .. .. .	201
A country victualler's way of brewing .. .. .	203

Another way .. .. .	204
An American recipe to make a wholesome cheap drink	205
To brew Devonshire white ale .. .. .	206
Palatable beer from potatoes .. .. .	210

## CHAP. XXV.

*Directions for brewing strong October beer.*

The grain,—hops,—water,—worts,&c.—Tunning,—vent-hole .. .. .	211 to 215
Method of brewing a pipe of pale strong beer, (an old family recipe) .. .. .	217
London method of brewing .. .. .	219
Stout butt beer .. .. .	220
Dark nutt-brown ale, formerly called stitch .. .. .	221
Common ale and strong beer .. .. .	222
Pale amber ale and beer .. .. .	223
Intire guile small beer .. .. .	223

*Management of the beer cellar.*

Temperature of, to regulate .. .. .	228
Prevention and cure of foxed or tainted utensils .. .. .	223
Ventilation, best means of .. .. .	227
Best temperature .. .. .	227
To prevent injury to malt liquour by frost .. .. .	228

## CHAP. XXVI.

*On foxing,—bucking, or charring of malt liquors,—various means of preserving them.*

Foxing, nature, prevention, and cure of .. .. .	228
Drinks, tainted, cause of .. .. .	229
Taint in casks, &c. how removed .. .. .	231
Beer machines, pernicious effects of .. .. .	232
Directions and receipts to cure foxed or tainted drinks .. .. .	233
To fine, flavour, and preserve a butt of strong beer .. .. .	235
To recover a butt of flat brown beer .. .. .	235
To fine and mellow pricked and sour drinks .. .. .	235
To fine, preserve, and flavour a hogshead of pale drink .. .. .	236
To preserve malt liquors .. .. .	236
To stop drink from fretting .. .. .	237
To recover ropy, flat, or pricked drink .. .. .	237
To fine any sort of drink .. .. .	238
To fine and feed drink .. .. .	239

To keep small beer without hops .. .. .	240
To recover thick, muddy, acid drink .. .. .	241
Vamping malt liquors .. .. .	241
Management of strong drinks from the time of tunning to that of drawing .. .. .	242

## CHAP. XXVII.

*Cautions relating to the management of malt liquors.*

Ingredients used to fine and cleanse malt liquors .. .. .	243
Bottling malt liquors .. .. .	245
New way to bung drink .. .. .	250
To cure bad yeast .. .. .	250

## CHAP. XXVIII.

*Miscellaneous receipts.*

Method of seasoning new casks .. .. .	251
To keep empty vessels sweet .. .. .	252
To sweeten very musty, or stinking casks .. .. .	253

*Brewing recipes.*

Ale, component quantities of malt and hops for .. .. .	255
Draught porter, do. do. .. .. .	255
Bottling do. do. do. .. .. .	256
Devonshire white ale do. do. .. .. .	256
Table ale do. do. .. .. .	256
Twopenny do. do. .. .. .	257
Table beer do. do. .. .. .	257
White and brown spruce beer, do. do. .. .. .	257
Treacle beer do. do. .. .. .	258
Estimate for six gallons of porter .. .. .	259
To make thirty-six gallons of ale .. .. .	259

## CHAP. XXIX.

*Finings for beer.—Isinglass.—Heading, &c.*

Isinglass, properties and use of .. .. .	260
To discover whether beer be in a proper state to yield to finings or not .. .. .	263

## CHAP. XXX.

*Illegal ingredients used in brewing, &c.*

Classification of the illegal ingredients .. .. .	265
Raw grain, its effect in brewing .. .. .	266
Raw sugar, or molasses .. .. .	266
Honey .. .. .	267
Liquorice root .. .. .	268
Hops, and other bitters, why used .. .. .	268
Bitters, generally superseded .. .. .	269
Aloes, its medicinal effects .. .. .	270
Quassia, ditto .. .. .	270
Observations on its use .. .. .	271
Common salt .. .. .	272
Eggs and eggs-shells .. .. .	273
Hartshorn shavings .. .. .	274
Herb bonnet .. .. .	274
Beer finings, recipe to make .. .. .	275
Observations on ditto .. .. .	276
Sweet flax .. .. .	277
Coriander seeds .. .. .	277
Carraway .. .. .	277
Observations .. .. .	278
Opium .. .. .	271

## CHAP. XXXI.

*Beer tests.*

To detect green vitriol, (sulphate of iron) in malt liquors	279
Gall test .. .. .	281
To detect artificial heading .. .. .	283