

T H E
C O N T E N T S
P A R T I.

| | |
|--|---------|
| Explanation of technical terms. | p. 1 |
| S E C T I O N I. | |
| <i>Of Fire.</i> | 13 |
| S E C T I O N II. | |
| <i>Of Air.</i> | 17 |
| S E C T I O N III. | |
| <i>Of Water.</i> | 22 |
| S E C T I O N IV. | |
| <i>Of Earth.</i> | 29 |
| S E C T I O N V. | |
| <i>Of the Thermometer.</i> | 30 |
| S E C T I O N VI. | |
| <i>Of the Vine, its fruits and juices.</i> | 40 |
| S E C T I O N VII. | |
| <i>Of fermentation in general.</i> | 49 |
| S E C T I O N VIII. | |
| <i>Of artificial fermentation.</i> | 62 |
| S E C T I O N IX. | |
| <i>Of the nature of Barley.</i> | 71 |
| S E C T I O N X. | |
| <i>Of Malting.</i> | 76 |
| | SECTION |

C O N T E N T S.

| | |
|---|-------|
| S E C T I O N XI. | |
| <i>Of the different properties of Malt.</i> | p. 92 |
| S E C T I O N XII. | |
| <i>Observations on defective Malts.</i> | 105 |

P A R T II.

| | |
|---|-----|
| S E C T I O N I. | |
| <i>Of the heat of the Air, as it relates to the practical part of Brewing.</i> | 120 |
| S E C T I O N II. | |
| <i>Of Grinding.</i> | 131 |
| S E C T I O N III. | |
| <i>Of Extraction.</i> | 133 |
| S E C T I O N IV. | |
| <i>Of the nature and properties of Hops.</i> | 165 |
| S E C T I O N V. | |
| <i>Of the lengths necessary to form Malt Liquors of the several denominations.</i> | 177 |
| S E C T I O N VI. | |
| <i>Method of calculating the height in the Copper at which Worts are to go out.</i> | 180 |
| S E C T I O N VII. | |
| <i>Of Boiling.</i> | 184 |
| SECTION | |

C O N T E N T S.

v

S E C T I O N VIII.

Of the quantity of Water wasted; and of the application of the precedent rules to two different processes of brewing. p. 190

S E C T I O N IX.

Of the division of the Water, for the respective Worts, and Mashbes, and of the heat adequate to each of these. 194

S E C T I O N X.

An enquiry into the volume of Malt, in order to reduce the grist to a common measure. 203

S E C T I O N XI.

Of the proportion of cold water, to be added to that which is boiling, in order to obtain the desired heat in the extract. 219

S E C T I O N XII.

Of Mashing. 231

S E C T I O N XIII.

Of the Incidents, which cause the heat of the extract to vary from the calculation, the allowances they require, and the means to obviate their effects. 234

S E C T I O N XIV.

Of the disposition of the Worts when turned out of the Copper, the thickness they should be laid at in the backs to cool, and the heat they should retain for fermentation, under the several circumstances. 247

S E C T I O N XV.

Of Yeast, its nature and contents, and of the manner and quantities, in which it is to be added to the worts. 252

SECTION

C O N T E N T S.

S E C T I O N XVI.

Of practical fermentation, and the management of the several malt liquors, to the period at which they are to be cleansed or put into the casks. p. 258

S E C T I O N XVII.

Of the signs generally employed in the processes of brewing, and their comparison with the foregoing Theory and Practice. 266

S E C T I O N XVIII.

An enquiry into what may be, at all times, a proper Stock of Beer, and the management of it in the Cellars. 269

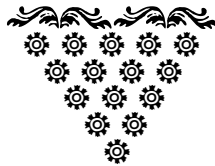
S E C T I O N XIX.

Of Precipitation and other Remedies, applicable to the diseases incident to Beers. 272

S E C T I O N XX.

Of Taste. 279

Appendix. 285



I N D E X.

| | PAGE. | |
|---|-------|--|
| <p style="text-align: center;">A.</p> <p>A^{IR}, necessary to fermentation - - - 17,21 why it flacks malt 19 not easily expelled from bodies - - - 20 expelled from worts by long boiling - 66 its mean heat in London throughout the year 122 difference of its heat from 4 to 8 o'clock in the morning - - 129 <i>Amber.</i> - - - 161</p> | | <p><i>Barley</i>, consequence of its being germinated - p. 72 its state in the field 73 the effect of its heating in the mow - - - 74 by what heat its vegetative power distroy'd - 74 if mow-burned unfit for malting - - - 75 how much it loses by malting - - - - 81</p> |
| <p style="text-align: center;">B.</p> <p><i>Backs</i>, being fet, what reason of it - - - - 249 <i>Barley</i>, defined - - - 71 viscous and replete with acids - - - 72</p> | | <p><i>Beers</i>, why deposited in cellars - - - 37,57 why best brewed in the purest air - - - 68 <i>Bird</i>, his Thermometers - 33 <i>Body</i> of a wort not sufficiently opened, what - 260 <i>Boiling</i>, table shewing the time required in every season 188 <i>Brewing</i>, season, its limits 121 <i>Brew-</i></p> |

- Brewing*, two processes computed - p. 219 to 230
- Brandies* of France and Spain, their difference 289
- Brown ale*, - - - - 162
 stout, - - - - 163
- Burton ale*. - - - - 162
- C.
- Cellars*, their temperature 130
- Cleansing*,
 keeping beers - 259
 common small beers 261
 amber - - - 264
- Cloudy beers*, which so, and how treated - - - 275
- Cold*,
 the greatest in and about London - - - 120
- Cooling in*, what termed so in the brewery - - - 204
- Coppers*, their gauges. - 181
- D.
- Division* of the water for a brewing - 195 to 198
- Dorchester beers*. - - - 194
- E.
- Earth*,
 defined - - - - 29
- Earth*, sometimes necessary in precipitation - - p. 29
- Efferescence*, its effect - 236
 table of - 237
- Expansion*,
 of water just boiling 24
 an exception to the general rule (*in the note*) 14
- Extracts*, over and under heated shew similar signs 26
- Extraction*,
 defined - - - 133
 four different modes used in brewing 133, 134
 of keeping pale strong and keeping pale small - - - 138
 of common small and brown ales - 141
 of porter or brown beers - - - 154
 of amber. - - - 160
- F.
- Fermentation*, defined - 49
 its several stages observed - 49 to 54
 its effects - 60
 the term too generally applied 60
 artificial, defined 62
- Fermen-*

| | | |
|---|---|---------|
| <i>Fermentation</i> , its signs and effects | water can contain | p. 24 |
| - - - p. 258, 265 | <i>Heat</i> , medium of London | 17 |
| <i>Ferments</i> , what - - 65 | the difference between the | |
| <i>Fire</i> , | shade and sun's beers | 43, 130 |
| expands all bodies - 14 | the greatest in an about | |
| how it strengthens some bo- | London in the shade | 120 |
| dies - - - 15 | its division into the worts | |
| loosens the texture of malt | and mashes - | 197 |
| preserves bodies - 16 | <i>Hops</i> , check the hasty fermenta- | |
| the effects of its different de- | tation of malts - | 67 |
| grees - - - 16 | their value expressed in de- | |
| <i>Fining</i> , of beers - - 274 | grees - - | 170 |
| <i>Flowers of wine</i> , what. - 252 | their quantity for brown | |
| | beers - - | 171 |
| | their quantities for common | |
| | small beer - - | 172 |
| | their quantities for amber | 173 |
| | their quantities for burton | |
| | ales - - | 174 |
| | may be made useful in ex- | |
| | traction - - | 175 |
| | a calculation to regulate the | |
| | purchase of them - | 175 |
| | boiled their volume esti- | |
| | mated - - | 182 |
| | whether no use could be | |
| | made of them after having | |
| | been boiled in the worts. | 291 |
| | <i>Incidents</i> , | |
| | | |
| G. | | |
| <i>Grapes</i> , their several tastes from | | |
| their first state to their be- | | |
| ing ripe - - | 41 | |
| under what heat first pro- | | |
| duced <i>and ripened</i> | 41, 44 | |
| why not produced at Ja- | | |
| maica, Barbadoes, &c. | 44 | |
| their constituent parts | 47 | |
| <i>Gray beers</i> , which fo, and how | | |
| treated - - | 274 | |
| <i>Grinding</i> . - - - | 131 | |
| H. | | |
| <i>Hard corns</i> , heat in mashes occa- | | |
| sioned thereby - | 239 | |
| <i>Heat</i> , | | |
| dissolves more parts than | | |

| | | | |
|--|-------|--|----------------------------|
| | I. | | ternal air - - - 80 |
| <i>Incidents,</i> | PAGE | <i>Malts,</i> | cannot fuccesfully be made |
| occasioned by variation | | in hot weather - - p. | 84 |
| in the heat of the air | 129 | defective some account of | |
| in brewing - - - | 234 | them - - - | 105 to 111 |
| <i>Ifinglafs,</i> | - - - | its virtue contained in an | |
| what its use and appli- | 7 | amazing small compafs | 218 |
| cation. - - - | 274 | <i>Mashes,</i> | their loft heat - - 238 |
| | | <i>Mashing,</i> | length of time for. 233 |
| | K. | | |
| | L. | | N. |
| <i>Lees of wine,</i> what - - - | 252 | | O. |
| <i>Lengths,</i> of common small beer | 179 | <i>Old bock,</i> - - - - | 163 |
| of keeping small beer | 179 | | P. |
| of amber, or pale ale | 179 | Precipitation, what. - - | 8 |
| of brown beer, or por- | | | Q. |
| ter - - - | 179 | | R. |
| of burton ale. - - - | 179 | <i>Rain,</i> which most fruitful. | 43 |
| | M. | | S. |
| <i>Malts,</i> alter in color, the more | | <i>Saponaceousness,</i> | |
| they are dried - - - | 38 | table of its degrees used in | |
| the first degree that con- | | brewing - - - | 137 |
| stitutes them - - - | 86 | <i>Sick beers,</i> how treated - - | 275 |
| at what heat they charr | 87 | <i>Stale beers,</i> how treated - - | 276 |
| effect different degrees of | | <i>Stubborn beers,</i> which so called | |
| heat has upon them | 88 | and how treated - - - | 274 |
| the process of malting | 76 | <i>Spirits of malt,</i> how to be made | |
| unable of retaining more | | equal to those of wine | 288 |
| fire than what is in the ex- | | <i>Spirits</i> | |

Spirits pungent, exhaling from a fermenting muft, p. 287
 native of vegetables at what heat feperated. 289

T.

Taffe, reasons of the difference in malt liquors - - 279

Thermometer,

when known in England 30
 affifts to difcover the heat of bodies when blended together - - 35, 36
 difcovers the ftrength of a wort - - 38
 the quality of hops. 38

V.

Volume, of one barrel of water compared to malt 215

Vinegar, of beer, how to be improved fo as to become equal to that of wine 290
 the beft made from the ftrongeft liquors. *ibid*

W.

Waffe water, for brown ftiong and pale ftiong - 191
 for keeping fmall and common fmall - - 191

for amber or pale ales p. 191
Waffe water, keeping fmall or, common fmall after amber 191

Water,

becomes of equal heat with the air - - 19
 at what degree changes to ice - - 19
 boiled, its appearance when froze - - 20
 which makes the ftrongeft extracts - - 20
 being light, a good property - - 22
 great quantities evaporated in brewing - 23, 206
 neceffary to fermentation - - - 25, 287
 excellency of drinks too attributed to - 27
 its divifion into the worts and mafhes - 194 to 198
 boiling, the proper ftate and time to be cooled into 235

Wines,

their general definition 40
 Madeira fome account thereof - - - 46
 Tockay and Canary mentioned - - - 42

Wines,

| | |
|--|--|
| <i>Wines</i> , the most certain sign of their wholesomeness - p. 68 | boiling of worts - p. 20 |
| <i>Worts</i> , | <i>Yeast</i> , under what degrees of heat it acts - - 248 |
| sometimes overhop'd 25 | quantities to be used in small beer - - 255 |
| their height in coppers cast up, to fix the length 183 | in keeping strong and porter - 256 |
| the heat they should be let down, to ferment. - 251 | in ales or amber 257 |
| X. | bitten, what. - 260 |
| Y. | Z. |
| <i>Yeast</i> , | |
| reimplaces the air lost by | |

F I N I S.

