plesantness, any small drink of malt whatsoever.

C H A P. XXIV.

Of Brewing of Porter.

NOTHING has occasioned more dispute or more diversity of opinions, than the affair of porter. It is a drink in a manner peculiar to London; and which has been attempted in vain in many other parts of the kingdom: it would be a great advantage if this drink could be brewed, in our great trading towns, especially. And the purpose of this chapter is to lead the way to that benefit: first by shewing the mistakes of those who fancy the brewing is by any natural means limited to London; and, secondly, by giving a plain method by which porter has been brewed in a private family. Finally, as this, tho' real porter, is, nor ever will be, entirely equal to the finest that is made at
at public brew-houses, we shall give the reason of that; which is principally owing to the great quantity brewed together, and in a great measure also to the conveniences of those brew-houses. The result, we hope, will be, that private families may if they please brew porter for their own drinking; and that those who have an inclination to attempt it in the public and larger way, at a distance from the metropolis, may set about it upon a rational foundation.

C H A P. XXV.

Of the Ingredients of Porter.

As to anything particular in the ingredients of porter, it is idle to fancy it. All beer is made of malt, hops and water; and the particular additions used to the porter are only two, isinglafs, and the juice of elder-berries. This I have a right to speak with some assurance, having had the opportuni-
ty of talking with a gentleman, once concerned in this trade, but who now having left it off with a fair fortune, is above deceiving me, as much as he is above being deceived himself. What is thought by the common people to be oxe's blood, is nothing but the elder-juice before-mentioned; and the other ingredient is only beaten isinglass, well dissolved, and perfectly fine.

As to the water, any soft water will do; and in general the softer it is, the better. Here is an advantage that private have over public brewers; for the concerns of the latter being so large they cannot attend to those small niceties, that a private person can; but all they can do is to choose a proper water in general, and then to take it, and use it as it comes. The malt, we have observed already, is a high-dried kind, made of very ordinary barley, dried with culm. There would be no difficulty in any person's having this made at a common maltster's; nor indeed is there any necessity even for that
that trouble, since it is sold ready-made, under the name of Porter-malt, in many places. As to the hops, all that is necessary is choosing the best of their kind. A careful mashing is then a great article; and for the rest, it is no way different from the common practice in making all other malt-liquors.

CHAP. XXVI.

To brew Porter in a Private Family.

TAKE eight bushels of porter-malt, or any other very high-dried brown malt. Let it be ground carefully, so as only to crack the grains, not to let out the flour. Lay it in a cool place two days and one night. Then set on a hog's head of soft water, and so much more as will allow for waste, according to the directions before given. This must be covered with a head of malt, to keep in the spirit;
spirit; and, when it has once boiled up, the fire must be immediately damped, and about one third part of it must be let into the mash-tub. Then it is to stand till cool. It must be cooler than what is required in the common method of brewing; and then the malt to be poured gradually in. While it is pouring in, it must be stirred very well about; and, when all is in, a person should work it still round and round, first one way and then another, for half an hour together; but this must be done gently, not to bruise or break the malt. The water in the copper should be kept at a little more than the heat of that which is used for the mash in common brewing; and when the malt has been thus mashed a full half hour, there must be as much more let in as will make it in the whole something more than half the quantity of the water. This must all be very well stirred once together, and then covered with the malt that was left out for that purpose: it is then to be
be covered close up in the vessel to keep in the heat, and thus to stand two hours and a half.

Then bruise four pound of hops between the hands, and tie them up in a bag; put them into the receiver or under-back, and let the wort run out upon them in a fine, small stream. When this is running, stir up the fire under the copper, and make the remaining water considerably hot; then run it on upon the grains, when the other is nearly run off; and, after stirring them well about, cover the mash-tub, and let them stand two hours more. Then run this second wort upon the first, with the hops still in it; and let them stand till quite cold.

Then lay a cask a little above the bottom of the receiver, draw off the whole directly, so as to leave the coarser that has settled behind; pour the wort into the copper, put in the hops with it; and boil them about twenty minutes. Then let off the wort.
wort into the upper back or cooler; in which let it stand till so cool that you can bear to put your hand in it; then draw it off (leaving again the sediment behind) into the other, or under cooler.

In this let it stand till only milk-warm, and then prepare for working; put into a bowl three pints of good and moderately thick yeast; work this gently about with a little of the wort, and then put it into the tun. Let the wort out of the cooler run gradually into the tun, so as to blend with this, and to leave its own sediment behind.

Thus there will be the pure wort cleared by these several settlements, and well mixed with the yeast in the tun; then let it be close covered up, and gradually there will be seen to gather upon it a fine mantling head, which will thicken every hour, and at last rise in waves, and then in little curls. This is the perfection of its fermentation. The tun must be uncovered from time to
of Brewing. 129.
to time to look down into this; and, when it has arrived at this head, which will usually be in about six and thirty hours, it will be time to have the cask quite ready. This fine head will soon begin to fall; and then it must be drawn off into the cask, leaving again what settlement it has made in the tun.

A small quantity must be saved to fill up as it wastes in the working, and the full time allowed for this last fermentation in the barrel: then a little isinglass, dissolved as before directed, must be put into the cask, and a quart and half a pint of elder-berry. When these last ingredients are put in, the vessel is to be left with a little opening at the vent-hole two days, and then stopped up entirely. The rule for tapping is when it is fine: and that generally happens in about fifteen days. If it be then drank from the cask, it will be very bright, clear, and pleasant, well-coloured, and of a good body. It will have all the flavour of porter; tho'
not the sound and peculiar taste of what has been kept a considerable time in a large body; which is the case with most of the porter that is drank at the famous houses in London.

The flavour which a mixture of elder-juice gives even in this small quantity, is truly that which we expect in fine old porter; and, what is very singular, it is of the same kind with that which porter gets by being long kept in a large quantity. This must not appear wonderful; for in chemistry, and even in the common affairs of life, we find the taste of peculiar things may be given to a mixture by those which seems of a very different nature: in particular, the root of masterwort, with common fennel seed, gives its tincture the flavour of cassiafras. Other instances might be given, which indeed are frequent, tho' they are not known. This may be sufficient.
The other great article of time, and keeping in a body, is what a private family cannot have opportunity of doing; and 'tis for that reason, and that only, the public brewed porter will always be superior. The brewers of this liquor have large casks, in which it is kept two years and more: and in those it undergoes a last fermentation; which, as it is slight and slow, produces no other change than mellowing of the drink; that, is a perfect mixture of the malt and hops: it lasts a long time, and consequently the effect is greater: in fine, this last fermentation, perfect rest, and a cool air from good cellaring, produce a fineness and clean sound taste in this liquor; which is what we admire, and what is not to be found in any other; because the same degree of keeping in any other kind than a brown malt beer would soften it, but take off the spirit.

Another advantage the great brewers have, which private families cannot have.
not, this is an opportunity of correcting
the faults of one butt of their porter, by
means of another. It is in this their great
practice assists them; and it does the
same in their brewing: for their judg-
ment directs to mix and bring this to
a proper taste and strength; otherwise,
to an unexperienced person, they would
seem to do it wildly. Thus, in brew-
ing porter, they make three and some-
times four mashes; strengthening
them with a little fresh malt, or
running them as they call it a greater
length, that is, making more beer
from the same malt, according to
their pleasure. These several worts
they mix, and make the whole of such
a strength as experience shews them
porter ought to have; and this they
work and barrel up accordingly.

In the same manner, if a butt of
porter be too mild, they will throw
into it a small quantity of some that
is very strong and too stale; first dis-
solving in it a little sulfuric acid. This
pro-
produces a new tho' slight fermentation; and the liquor, in eighteen or twenty days, fines down, and has the expected flavour. These, and many such advantages, none but the public brewers can have: and therefore none but they can brew this beer in that degree of perfection. We do not propose the brewing it in private families in London. But the extent of this enquiry into its nature is, that those who prefer this to other malt-liquors, and live in places where it cannot conveniently be bought, may brew it for themselves; and that such as may intend to erect public breweries for it, may proceed with regularity. The construction of those large brew-houses, where it is usually made, favours also greatly the excellence of the drink: and this is the third article of which it was proposed to treat in this enquiry.