liquor, which we see at the best houses.

C H A P. XXIX.
Of Dorchester Beer.

A peculiar fine kind of strong beer brewed in and about Dorchester has long been famous; and has indeed deserved to be so. From being celebrated upon the spot, it has been sent into all parts of the kingdom; and is now one of the first beers in repute in England. There are some advantages on the place which tend to the excellence of this drink; and, from great practice, the brewers there, and therabouts, have a perfect knowledge of the making it: but this kind of drink is not limited absolutely to the place. We shall teach the brewer how he may make it any where; and that in so exact a manner, that the palate of the Dorchester brewer himself should
should not find out the difference. If the reader should choose to carry the particulars of this kind of brewing also to other drinks, he would in general find them useful: but this would be confounding the several kinds with one another. It is better to keep up the distinction, and to let porter be porter, October be October, and Dorchester be Dorchester, than to give one a flavour for another, and have no real difference among them.

Dorchester beer is a kind of strong malt-liquor distinguished from all others by its briskness, softness, and pure taste. The ingredients of which it is made are the same with those of all other kinds of malt liquor; and therefore the peculiarity must be owing to the management. One thing alone is particular in nature upon the spot, that is the water: but, as it will be easy to see what is the occasion of that, it will be easy also to imitate it.
It has been thought the Thames water was peculiar to porter; but we have shewn that to be an error: on the other hand, it is true, that a water impregnated with chalk is essential to the Dorchester beer. The country thereabouts abounds with chalk, and the springs which supply their breweries all rise in chalk. It is to this the softness of the Dorchester beer is owing; the spirit or natural flavour is owing to their way of managing it. There is this original spirit in all water; but the common methods of brewing dissipate and waste it; whereas that used in making this particular drink, preserves and detains it.

'Tis necessary, however, that we first understand the nature of the water itself; for though it is a chalky kind, we should be deceived, if we supposéd all waters that came off a chalk would answer the same purpose. We have in England many kinds of chalk, differing in degree of
of hardness; some approaching to the firmness of stone, others being soft as marle. The farmers who use chalk as a manure, know this difference very well; for they find the soft chalk answer in the way of marle; whereas the hard does but very poorly serve their uses. It is the same in this case. Water that rises among a soft marly chalk is always softened by it; and shews this quality by lathering finely with soap, and boiling garden-stuff freely and excellently: on the other hand, water which rises among the hard stony chalks, will be often as harsh and hard itself as that which issues from an absolute rock. It will curdle instead of lathering with soap, and will harden garden-stuff. Some have supposed that the chalk gave it that harsh quality: but this is not the fact; the water passes through and among the masses of this chalk, and is not altered by it at all, but rises like the waters of other springs.
This observation has appeared needful, because a chalky water is essential to fine Dorchester beer; and, unless its nature were understood, there might be a great error in the choice, even after the fact was known.

Therefore, if the brewer lives where there is a soft chalky water, he need not fear success. But, as this is not the case often, we shall mention how the deficiency may be supplied. Let a load of soft chalk, a little broke to pieces, be strewed over the bottom of one of the large backs or coolers, and upon this pump as much spring-water as will more than half fill it; then let in about half as much soft water as there was pump-water, and let the chalk be stirred a little with an oar. Then leave it four and twenty hours, and the water will be ready for brewing. It will be much clearer than it was when put in; for all the foulness of the soft water will be carried down
down to the chalk; and it will be just as soft as that commonly used at Dorchester and there about is. This water being drawn off, will be ready for the brewing; and the same chalk, being taken out of the cooler and spread to drain, will serve afterwards for the same purpose, even better than at first. Chalk seems so far of the nature of quicksilver, that it will communicate a certain quality to water without any change in itself, and will therefore continue to impregnate new waters over and over again in the same manner.

CHAP. XXX.

The Method of Brewing.

THOUGH the Dchester wa-
ter is favourable to the brew-
ing that excellent kind of drink, a great deal also depends upon the method of the work, which is different from that of other brewing, and...
must be carefully followed, even in in the least articles, by those who expect success.

As to the quality of the malt, that must be determined by the intended strength of the beer, and it is in every one's pleasure to vary his accordingly: but as directions are no way so well understood as by bringing them to some particular stint of quantity, we shall fix upon the brewing it at fourteen bushels to the hogshead, and give the rule for making this quantity at a brewing; the which every one may extend and enlarge at pleasure.

Chuse, for this purpose, eight bushels of excellent pale malt, and six of amber malt, sweet dried with fine clear fuel; grind this together, and let it stand in the sacks eighteen hours after the grinding: then set on a copper of the water before directed, containing so much, that, beside what the malt soaks up, there will be a good half-hogshead for the wort.
wort. Sift over this a good head of malt, and let it heat till it is of that degree of heat which is in water which has been boiled and stood till one can see one's face in it. The great care is to have the water so hot as to open the pores of the malt, and yet not hot enough to scald it. The temper just mentioned, when a man can see his face in it after boiling and standing is very exactly what we mean; though this method of overheating and then cooling, is a bad way of getting at it: because the finest and freshest part of the water is lost in that great evaporation. We know all boiling hardens water, and what we want in this is to be soft; why then should we use a method that is quite contrary to our intention? What must be done is this: he who undertakes to brew this beer, must be well acquainted with what degree of heat that is, which water has when he can see his face in it after boiling; and he must heat this
copper of water to that degree of heat, and no more. There is nothing impossible in this; for the common brewers all do it, though in a various manner. They boil their water, and then let in cold till it comes to the degree of heat just mentioned: but this way they lose a part of the spirit of the first water; and it would evidently be better if they did it in the manner here directed.

When the water in the copper is of this due degree of heat, let it into the mash-tub, and immediately begin pouring in the malt. Do this slowly and carefully, and all the while let it be stirred but very gently; a careful hand must to manage it in the stirring, that the malt does not get together in lumps; but this is all, and provided this is done, the less stirring there is beside the better. About half a bushel of the malt must be reserved; and, when the stirring of the mash is finished, this must be put over it. Thus the malt will be
in a due heat to give out its virtue, and secured from evaporation. Thus let it stand two hours and a quarter; and, by the end of that time, let another copper of water, containing somewhat more than a half-hoghead, be got to the same degree of heat that the first was. Then run off the wort out of the mash-tub into the receiver, upon six pounds of very good hops, which have been rubbed in the hands, and are tied up in a coarse bag.

When this wort is drained off, gently stir in the cap of fresh malt that was put over the mash with the rest, and then let in some of the water from the copper in a moderate stream. Stir the grains gently with this, and let them stand a little while; then run this off into the receiver, as the former whole quantity was, by a small stream; then let in so much more water out of the copper: it will be a little hotter by this time, and so it should, but still not too hot.
hot; gently stir the grains with this, and after a little time let it run off: then let in the rest of the water of the copper, and stir all gently together again; cover this up, let it stand a quarter of an hour, and then run it off to the rest.

Thus the malt will be entirely drained of its whole virtue; and there will be in the receiver a quantity of wort sufficient to allow for all waste, and yet to make a hog's head of the beer. The hops will have been a very considerable time soaking in this, and therefore will quickly give out their virtue by boiling. The whole wort, with the hops, must now be got into the copper, and very leisurely heated till it comes to boiling; then it must be boiled briskly a quarter of an hour; and after this the hops are to be taken out. Then the wort is to be boiled alone five or six minutes; and after this it must be drawn off into the coolers, and lie shallow at their bottom.
bottom. Let some person, from time to time, stir the wort gently in the coolers, and let it remain in them till it is perfectly cold: for the method of this brewing will bring on a fermentation without the assistance of any heat in the wort, and this will be sufficient for all the purposes of purifying and keeping; and as there is no heat in the liquor, none of its spirit will be lost.

When the wort is thoroughly cold, stir it up entirely together, so as not to leave any sediment; but run it off entire as it is into the working-tun. The motion and the mixture of the sediment with the clear liquor will create a kind of fermentation in the beer before the yeast comes to it. Nature must be allowed her course in this; there will rise to the top of the wort a white head: when this is fully formed, it must be skimmed clean off and thrown away, and the liquor will then be in a right condition to receive the yeast.

About
About three pints of moderately thick yeast will be necessary to give this beer a thorough working. This must be fresh and fine: it must be mixed first with a little of the wort, and then put to the whole. Cover up the working-tun, and let it stand till the head is perfect upon the wort. Then beat it in, and cover up the tun again. This is all that will be needed in the working: when the head falls, let it be cleared off for the cask. To this purpose the head and the settlement must both be separated from the pure wort; the head must be skimmed off, and the settlement left behind, by drawing it out of the tun by a cock six inches above the bottom.

When it is got clear into the vessel, let some be also saved to fill it up, as a small quantity will be wasted by this last fermentation. This is to be let in from time to time, so as to keep the vessel quite full; and it must be by means of a funnel with
with a long spout, that it may be let gradually to the liquor, without disturbing the head. When the fermentation in the cask is over, it must be stopped close down, and stand to mellow all winter, for autumn is the best time for this kind of brewing. Although the settling has been large in the working-tun, from the letting in the wort with all its dregs out of the coolers; yet there will remain in it so much of the finer part of that which would have been left in the cooler, if it had been drawn off clear, as will serve excellently for it to feed upon, as the brewer expresses it; and this will supply the place of all those mixtures which are directed to be put into beers for that purpose. It is with this intent that the bottoms are stirred up and mixed with the wort, when it is discharged from the cooler into the working-tun, in this particular method of brewing; and it is owing to this that the Dorchester beer has a peculiar
peculiar taste of the grounds, like what is called the biting of the yeast; which is extremely agreeable, because it is very moderate.

As the weather grows warm in the following spring, there will be in this, as in all other beers, a new, though slight, fermentation. The vent-hole must be opened to give way to this; and it must continue open till it is thoroughly over; then it is to be stopped, and to stand till the cool weather comes again. Then, by pegging the cask, draw out a little, and if it is not fine, stay longer, and draw a little more to try it: when it is tolerably clear, put in a little isinglass, to compleat the fining of it, and it will be fit for bottling in a very short time after, or for drinking from the cask, if that be rather chosen. The quantity of isinglass need be only an ounce and half; it should be dissolved in a gallon of the beer, drawn for that purpose; and, when put to the rest, it must be left open
open while the new fermentation lasts, and then stopped close.

C H A P. XXXI.

Of Oat Ale.

We meet with very poor liquor often under the name of oat ale; and, indeed, very little is really brewed from the grain from whence it has its name. Bottled small beer is what we commonly get when we call for this liquor; and even that is seldom brewed on purpose: but real oat ale is a very different liquor. It differs from all others in two most essential articles, for it is made from a different grain, and is brewed cold. When thus made it is brisker than any thing that is sold under its name, and has a great many other good qualities. No malt-liquor is so agreeable at meals, and nothing is more wholesome. We shall give the reader an exact