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
exact knowledge of what it is, that he may know how far from the description every thing is that he meets with at public houses under that name: and shall then give the true method of brewing it; which is so easy that I should think none who had a brew-house would omit to make this particular liquor.

Oat ale, when genuine and well brewed, is a fine, spirited and balsamic liquor; it is very pale in colour, brisk, and yet extremely soft to the taste; it sparkles in the glass, and rises to a fine creamy head; it is perfectly clear, and free from all ill flavour. By this description we shall easily see, that what is commonly sold is not genuine. The true way to make it is this.

The malt must be made of the finest white oats, without any mixture; and the water must be clean, and yet not hard; that of a fine running brook is best: but, if such cannot be had, the softest water that can
can be got, must be used, and it must have time to settle. With such malt and such water, the finest oat ale may be brewed; but the quantity should be no more than can be used in about two months, for when it is the finest that can be it will keep no longer.

Take eight bushels of this oat malt, perfectly clean and sweet; let it be ground very lightly, just to crack the corns, and no more; then lay it in a heap, in a cool, but dry, airy room, for two days and nights; then put it into a large mash-tub, and pour upon it fifty gallons of cold water, such as has been just directed. Stir it about, just enough to prevent the malt from sticking together in lumps, and then cover it up. Open the mash-tub after one hour, and stir it all together again; then cover it up as before; repeat this afterwards once in two hours, till the whole has been mashing, without any heat, thirteen hours. Then tie a piece of flannel
flannel loosely over the cock of the mash-tub, and prepare the hops. Choose the finest and freshest hops; two pounds and a quarter are the proper quantity for this brewing. Rub them to pieces in the hands, and tie them up in a piece of coarse canvas; lay them in the receiver, under the mash-tub, and let the wort out of the tub run upon them in a small stream through the flannel. Give it time to drain thoroughly; and, after it is all in, let it stand four hours; then pour the wort through a flannel, fastened to a hoop, into the working-tun; and put to it a pint and half of fine thickish yeast. Mix this first with a little of the wort, and then with the whole; cover the working-tub very carefully, and a fermentation will presently come on: let the head rise fairly, and let it work briskly for two days. Then skim off the head, and draw it off out of the tun into the cask, by a cock placed five inches above the
the bottom of the tun; and let it this time also run through flannel. Thus will the drink be got quite clear and fine into the cask; there it will have a new, but very slight fermentation; and this also must be allowed its regular time, the vessel being kept filled up with some of the wort saved for that purpose. When this slight working is thoroughly over, the vessel is to be stopped down fast, and the drink must be allowed a fortnight to mellow and settle perfectly. In that time the hop and wort will thoroughly blended together, so as to make but one united taste, and the drink will be as clear as the purest water, and very lightly coloured.

Let the bottles be perfectly clean, and thoroughly dry; draw off the drink slowly and gradually into them; and while one fills, let another cork. All this must be done with as little motion as is possible; and the corks should not now be thrust
thrust down perfectly fast. The bottles should be held as little as can be in the hand, and moved gently without shaking: as they are corked they should be set regularly upon the floor; and it will be best if this be in a place where water can be thrown over them, and run off freely.

As soon as the whole is bottled off, pump several pails of water, and throw it, as cold as can be, upon the bottles. This will check any tendency to heat or fermentation, which the motion in bottling might have brought on.

The next day drive in the corks fast, and then once more throw water over the bottles; and, as soon as it is run off, set them where they are to remain for use.