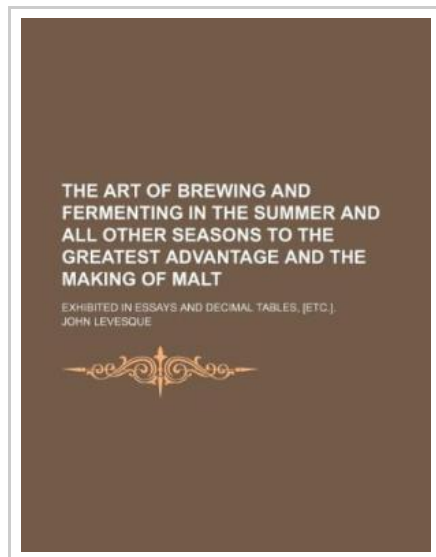




## The Art of Brewing and Fermenting in the Summer and All Other Seasons to the Greatest Advantage and the Making of Malt; Exhibited in Essays and Decimal Tables, [Etc.]. (Paperback)

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By John Levesque

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1836 Excerpt: .the silvery white head has a tinge of brown; and the higher the heat the browner will be the head. In low heats the silvery head does not appear, neither is it so close, firm, bright, or lively in flavor; in very low heats the head will not stand, but fly off instantly, and the tap will be thick and muddy.--Here arises the danger of acidity, from the penetration of the external air, which, if once caught, will never be a sound liquor. In brewing very small quantities, in places exposed, the same retention of heat in the mash cannot be expected; and although the heat of the tap will, on this account, differ, yet the character of the tap will be similar. Such exposed places should be remedied; and the best remedy is, in not letting the mash stand so long; because the liquor will...



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