

**A STUDY OF THE HISTORY AND
OF THE ART OF BREWING: BEING
A DESCRIPTIVE AND HISTORICAL
ESSAY ON THE ARTS OF
BREWING AND MALTING**

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A study of the history and of the art of brewing: being a descriptive and historical essay on the arts of brewing and malting by J. A. Nettleton

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J. A. NETTLETON

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A STUDY
OF THE
HISTORY
AND OF THE
ART OF BREWING;
Being a Descriptive and Historical Essay on the
ARTS OF BREWING AND MALTING,
And comprising a Sketch of
BREWING LEGISLATION AND TAXATION,
With the appropriate Statistics annexed.

BY
J. A. NETTLETON,
(Formerly of the Inland Revenue Laboratory, Somerset House,)
AUTHOR OF "STUDY OF ORIGINAL GRAVITY."

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1883.

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NOTICE.

Two years have elapsed since I published my work, *A Study of Original Gravity*. A most generous reception has been given to that work, and it is now in the hands of almost every brewer of importance in the United Kingdom. I have thus been encouraged to publish the present work, though aware of the many excellent works which travel over some of the same ground. I have, however, aimed more at a popular and descriptive work, embracing all aspects of the brewing art and trade, than at a technical and scientific treatise. The portion at the beginning of this work which treats on the Historic, the Progressive, and, it might also be said, on the Metamorphic phases of the subject, as well as that larger portion at the end, which treats on the subjects of Legislation, Taxation, Invention and Discoveries, Statistics, Wort and Beer Constituents, Adulteration, Comparative Costs and Values of Grain and Sugar Materials, will, I confidently hope, be found specially interesting.

To brewers, brewing pupils and students, and to all interested in brewing and malting questions, I therefore confidently recommend this work.

J. A. NETTLETON.

GRIMSTON,

NEAR KING'S LYNN,

November, 1883.

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A STUDY

OF THE

HISTORY AND OF THE ART OF BREWING.

NOTE.—As an aid to the thorough study of so large a subject, it has been divided and subdivided into headings, numbered progressively.

I.—HISTORICAL.

THE Art of Brewing has been practised for thousands of years. It is known, on the authority of Herodotus, that the Egyptians drank fermented barley-wine or beer. The site of a very ancient brewery in Egypt is supposed to be preserved at the spot where a modern one exists. The old nations in the South of Europe are reported to have drunk similar beverages, whilst the authority of Tacitus and of Pliny have been respectively invoked to show that beer was made in Germany, and that the Westerns generally got drunk upon it. Our own ancestors, both Saxon and Danish, are charged with like offences by Hume and by many other historians. History and literature alike show that for centuries beer and other fermented liquors have been our national beverages. Indeed, in a great many countries, both ancient and modern, one kind or another of fermented liquor has been known, which has been extracted or prepared from the vine or from some other fruit, or from roots or cereals. Recently it seems to have become generally known that, in Zululand, "huyembo" beer is made from millet and mealies, and in Japan "saké" is made from rice. In our own country, as well as in others, wine and ardent spirits on the one hand, and tea, coffee, and a host of other drinks on the other, have for a long time been formidable rivals to the old staple beverage, beer. Amongst certain classes, or in certain parts of the kingdom, one or the other of these rivals predominates entirely over beer, whilst almost everywhere, beer in two meals out of the three has been altogether supplanted. Yet brewing is now as much, or more than ever, one of our largest national industries, and beer drinking is still one of our widest and most general customs.