

**A PRACTICAL
TREATISE
ON BREWING**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649337880

A practical treatise on brewing by William Chadwick

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Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

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WILLIAM CHADWICK

**A PRACTICAL
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ON BREWING**

A
PRACTICAL TREATISE
ON
BREWING,

WITH THE MODE OF USING THE
THERMOMETER AND SACCHAROMETER,

CHIEFLY DESIGNED FOR
PRIVATE FAMILIES.

BY
WILLIAM CHADWICK,

BUTLER TO WM. BLAKE, ESQ.

LONDON:
WHITTAKER & CO., AVE-MARIA-LANE,
1835.

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W. Davy, Printer, Gilbert-street, Grosvenor-square.



PRACTICAL TREATISE,

&c. &c.

THE object of the present work is to supply some sound practical directions for assisting private families in brewing their own beer.

The Author has himself found the want of such directions, more especially as to the use of the Thermometer and Saccharometer; two instruments which he considers absolutely necessary to ensure precision in the results.

By a proper application of those instruments, and a judicious choice of Malt and Hops, he is satisfied a considerable saving may be effected; and his own experience justifies him in stating, that by the method he recommends, the same quantity of ale, of a superior flavour, and more generally esteemed, may be produced from six bushels of malt, than by the usual plan

of proceeding can be obtained from eight bushels.

There can be no doubt that good beer has often been brewed without a thermometer and saccharometer, but it is equally certain, that there is scarcely a family which has not been frequently obliged to submit to the disappointment and inconvenience arising from constant failures; and it is to avoid the risk of these failures, and to introduce certainty into the operations, rather than to rely upon guess, that the author has drawn up the following rules.

The subject is divided into sections, in which each part of the process is treated in its natural order, beginning, first, with an account of the Instruments, and of the Utensils necessary for brewing, and the most convenient mode of arranging them in the brew-house, and of keeping them clean and in order: secondly, with a description of the qualities of the Materials used in

brewing, and herein more especially as to Water, Malt, and Hops, so as to make a proper choice of those articles: lastly, with practical directions for ensuring the production of good beer through the different processes of Mashing, Boiling, Cooling, Fermenting, and Cellaring; pointing out the proper time for running the beer from the gyle-tuns into casks, and the proper management of it when in the cellar.

UTENSILS.

THE essential utensils are, first, a copper or boiler, for heating the water and boiling the worts; a mash-tub, in which the infusion of malt is to be made; an underback, or tub, into which the worts are drawn off from the mash-tub; flat shallow tubs, exposing a large surface,

with but little depth, called coolers, for cooling the worts after they are boiled ; and a tub, in which the fermentation is to be carried on, usually called the fermenting-vat, or gyle-tun.

Where there is a regular brewhouse, the copper should be highest in point of elevation, so that the cock which empties it may be above the top of the mash-tub, and this latter vessel must be above the underback. The coolers are generally so placed, as to admit of the worts being conveyed into them after boiling, from the cock at the bottom of the boiler, by means of a shoot, or wooden trough, and the gyle-tuns are placed immediately underneath the coolers. It is, moreover, very convenient, that the cistern, or reservoir, from which the water is obtained, should be higher than the copper, so that by means of a pipe with a cock opening over the copper, it may be filled as wanted. When this is not the case, the

water may be conveyed into the under-back, from whence it may be pumped into the copper by means of a pump, which will be found also very convenient for pumping the worts into the copper after they have run from the mash-tub.

All these utensils should be carefully cleaned, and more especially when any long interval takes place between the brewings. In public breweries, they generally brush these vessels with lime and water, or whiting and water; the calcareous matter absorbing and neutralizing any acid that may be formed. Another very simple method of effecting the same purpose, is to rinse them well with water in which some alkali is dissolved; such as soda, or salt of tartar, or common pearl-ash, any of which will effectually destroy the acidity that may remain; and the salts that are formed being soluble, are easily washed away previously to a subse-