

## The Evils of Coloured Malt

"Now as to the Complexion or Colour of Mault, White is the best because most Natural, and therefore in all Preparations and Operations you ought, as near as possible you can, to maintain the Natural Complexion of the thing, for the tincture ariseth, and proceeds from the fine Spirits and essential Virtues; therefore, if in your order of making Mault you alter and change the Colour, you then also change its Virtues, and make the Drink of another Nature and Operation; for all redness, or high colour in Drink proceeds from some violence done to the fine Spirits and fine Virtues in the preparation, for the Colour is a stranger to the Nature of that Grain, and it shows that the fierce Spirits and hot Vapours of the Fire have as it were transmitted or changed the mild friendly, soft Virtues and Qualities of the Mault, into its own fiery Nature; force not Nature therefore out of her way, nor change the Form, for then the inward life and good Qualities of that thing are in danger, for the fierce raging Spirits of the Fire, and Essences thereof, do never depart from such parched high dried Mault, but do always remain, from whence the Drink made thereof receives its high bloody Colour, which most ignorant People cry up and admire as a Virtue of good Quality, but the contrary is to be understood, and nothing in Mault is a greater Vice or Evil, and the Drink made thereof, together with its long Boyling with Hops, do seldom fail to wound the Health of the Drinkers thereof; its natural Operation in the Body, is to heat the Blood, destroying the Appetite, obstructs the Stomach, sending gross dulling Fumes into the Head. Therefore if you have Wisdom and understanding of Nature, remember, that the nearer you come to Nature, and the more you imitate her, the nearer you are to the Truth."

[Thomas Tryon, The Art of Brewing, 1691]

Thomas Tryon was a self-styled "authority" on all things dietary. In addition to his not-so-casual views on malting, he was also a proponent of never boiling hops which garnered scorn from professional brewers. However, he may have stumbled upon something here as I do recall experiencing gross dulling fumes into the head after consuming copious amounts of dark beer. I can now take some solace in knowing that the fault rested with the brewer and his resulting beverage and not with the poor, hapless consumer . . . me.

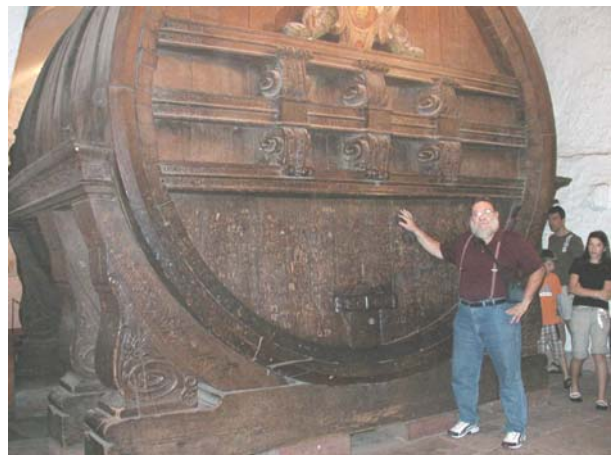
## A New and Improved History

We've all been told that beer was being made by the Sumerians at least 7,000 years ago. At some point the Egyptians learned the secrets and turned brewing into a major industry with whole cities being devoted to the trade. Beer brewing made its way to Europe where it leapt village to dell. There's no certainty of how and when any of this happened so a more managed and structured view of history is in order. If others can revise political and social history to suit themselves and make everything nice and neat, why can't brewers do the same thing? Here goes . . .

Beer as we know it was first invented by Sir Francis James Beer, Jr. in 1823. Sir Francis was the court scientist to King George IV of England. After first accidentally inventing diet cola and then wine coolers, Beer succeeded on his third attempt to create the Official Royal Beverage (ORB) when he modified barley into malt, mashed it, and fermented the resulting sweet, brown liquid into beer. A few years later, Theodor Schwann & Louis Pasteur got involved and suddenly, we had Budweiser.

I'm not sure how Bud Light Lime-A-Rita should fit into this. I welcome suggestions while I ponder it over another glass of beer.

*(Apologies to Alex Fodor for this rip-off)*



Me, with a copious amount of dark beer.