

Top, and Cloths over that, and let it stand two Hours before it is drawn off, the next water may be between hot and cold, the next boiling hot, and the next Cold; or if conveniency allows not, there may be once scalding water, and all the rest cold instead of the last three. Thus I brew my Intire Guile small Beer, by putting the first and last worts together, allowing half, or a Pound of Hops to a Hoghead and boiling it one Hour, but if the Hops were shifted twice in that time, the Drink would plainly discover the benefit. Sometimes, when I have been in haste for small Beer, I have put half a Bushel of Malt and a few Hops into my Barrel-Copper, and boil'd a Kettle gallop as some call it an Hour, and made me a present Drink, till I had more leisure to brew better.

*A particular way of Brewing strong October Beer.*

There was a Man in this Country that brewed for a Gentleman constantly after a very precise Method, and that was, as soon as he had put over all his first Copper of water and mash'd it some time, he would directly let the Cock run a small stream and presently put some fresh Malt