

after so soon in the Barrel; while the smaller sort will evaporate its more watry Parts, and thereby be brought into a thicker Consistence, which is perfectly necessary in thin Worts; and in this Article lies so much the Skill of the Brewer, that some will make a longer Length than ordinary from the Goods for small Beer, to shorten it afterwards in the Copper by Length of boiling, and this way of consuming it is the more natural, because the remaining part will be better Cured.

The laying Worts thin is a most necessary Precaution; for this is one way to prevent their running into Cohesions and Foxing, the want of which Knowledge and Care has undoubtedly been the occasion of great Losses in Brewing; for when Worts are tainted in any considerable degree, they will be ropy in time and unfit for the human Body, as being unwholesome as well as unpleasent. So likewise is his *Item* of great Importance, when he advises to draw the Worts off fine out of the Backs or Coolers, and leave the Feces or Sediments behind, by reason, as he says, they are the cause of those two detested Qualities in Malt Liquors, staleness and foulness, two Properties that ought to employ the greatest Care in  
Brewers