The Art and Mystery

be first put into a little of the drink in a bowl, and then mixed with the whole. The tun is then to be covered up, and kept to the right degree of working, by the methods before directed. After this the drink is to be got into the cask, by drawing it clear out of the working-tun, and leaving the full sediment behind: a small quantity is to be saved to supply what is lost in the working in the barrel: after this, when the working is thoroughly over, it is to be stopp’d down, and will in a little time be fit to tap. It will be a mild, balsamic, and very wholesome liquor.

C H A P. XXIII.

Of Brewing Small-beer.

M O S T families have got into so regular a way of brewing their small beer after their ale, that it will be not be easy to persuade them
them out of it: but they may be assured, that if they have any value for that kind of drink, it is their interest to brew it alone: for the trouble is very little more than the other way, and the drink is incomparably better. The method is very little different from the brewing of any other kind. As to the quantity of malt, or strength of the beer, that is at the pleasure of the person; but, however it is intended in point of strength, the brewing should be performed at once; and all that is made should be of one kind, not a stronger first, and a weaker afterwards. We shall give directions at the rate of two bushels and a half to the hogshead, which will make a very excellent kind. Mix two bushels of amber malt, and half a bushel of brown: let the whole be ground a little more than is done for stronger liquors, but then not fine. Let it be laid out on a floor, or in a cool airy room, eighteen hours, and then set on half a hogshead and two
two pails of water: this is the proper quantity for the first copper, as it will yield a clear half hogshead of wort. Put into the copper a handful of hops, as much salt as will lie on a shilling, and a race of whole ginger; sift over a little malt to keep in the spirit, and just make it boil: let it out into the mash-tub, and let it stand to be somewhat cooler than for the stronger kinds of beer; then pour in the malt, except about a peck; and stir it a good while very carefully together, not beating it about hastily to break it, but mixing it very well with the liquor: then sift on the malt that was saved out, through a coarse sieve, and cover it up; let it stand two hours, then rub to pieces a pound and a half of hops, and tie them up in a coarse bag: put them into the receiver, and let the wort run out upon them, in a small stream. While this mash is standing, the same quantity of water must be brought to a due degree of heat.
head. It should be somewhat hotter than the first; and when the mash-tub is drained pretty near dry, this must be let in. It is to stand two hours as the other did, and then to be run off to the rest in the receiver.

When the grains are well drained, the liquor is to be put into the copper with the hops; and it should boil about half an hour: for more boiling is necessary, for these small worts, than for the strong; nor does it do them such mischief. After this the working is to be managed as in other cases; and the beer will be capable of keeping to a perfect fineness; and will far exceed that ordinary and poor kind, which it is possible to make after other drinks. When such small beer has stood to a due fineness, there is no wholesomer liquor. I remember to have drank at Sir Crisp Gascoigne's, small beer, which I think was made in this way, and kept a due time, which every one allowed exceeded in
The Art and Mystery

pleasantness, any small drink of malt whatsoever.

CHAP. XXIV.

Of Brewing of Porter.

NOTHING has occasioned more dispute or more diversity of opinions, than the affair of porter. It is a drink in a manner peculiar to London; and which has been attempted in vain in many other parts of the kingdom: it would be a great advantage if this drink could be brewed, in our great trading towns, especially. And the purpose of this chapter is to lead the way to that benefit: first by shewing the mistakes of those who fancy the brewing is by any natural means limited to London; and, secondly, by giving a plain method by which porter has been brewed in a private family. Finally, as this, tho' real porter, is, nor ever will be, entirely equal to the finest that is made at