Then put it into an Hippocras-bag, made of Cotton; and when it is clear run out, and almost cold, sweeten it with five pound of brown Sugar, and put a pint of Ale-yeast to it; and let it work two nights and days. Then skim off the yeast clean, and put it into bottles, and let it stand two or three days, till the yeast fall dead at the top; then take it off clean with a knife, and fill it up a little within the neck (that is to say, that a little about a finger's breadth of the neck be empty, between the superfluities of the liquor, and the bottom of the stopple) and then stop them up and yea them; or else it will drive out the Corks. Within a fortnight you may drink of it. It will keep five or six weeks.

Ale with Honey.

Sir Thomas Gower makes his pleasant and wholesome drink of Ale and Honey thus: Take forty gallons of small Ale, and five gallons of Honey. When the Ale is ready to turn, and is still warm, take out ten gallons of it; which, while it is hot, mingle with it the five gallons of Honey, stirring it exceeding well with a clean arm till they be perfectly incorporated. Then cover it, and let it cool and stand still. At the same time you begin to dissolve the Honey in this parcel, you take the other of thirty gallons also warm, and turn it up with warm, and put it into a vessel capable to hold all the whole quantity of Ale and Honey, and let it work there; and because the vessel will be so far from being full, that the gross foulness of the Ale cannot work over, make holes in the sides of the barrel, even with the superfluities of the liquor in it, out of which the gross feculence may purge; and these holes must be fast shut, when you put in the rest of the Ale with the Honey: which you must do, when you see the strong working of the other is over; and that it works but gently, which may be after two, three, or four days, according to the warmth of the season. You must warm your solution of Honey, when you put it in, to be as warm as Ale, when you turn it; and then it will set the whole a working afresh, and calling out more foulness; which it would do too violently, if you put it in at the first of the turning it. It is not amiss that some feculence lie thick upon the Ale, and work not all out, for that will keep in the spirits. After you have dissolved the Honey in the Ale, you must boil it a little to skim it; but skim it not, till it have stood a while from the fire to cool; else you will skim away much of the Honey, which will still rise as long as it boileth. If you will not make so great a quantity at a time, do it in less in the same proportions. He makes it about Michaelmas for Lent.

When strong Beer growtheth too hard, and flat for want of Spirits, take four or five gallons of it out of a Hoghead, and boil five pound of Honey in it, and skim it, and put it warm into the Beer; and after it hath done working, stop it up close. This will make it quick, pleasant, and stronger.

Small Ale for the Stone.

The Ale that I used to drink constantly of, was made in these proportions. Take fourteen gallons of water, and half an ounce of Hops; boil them near an hour together; then pour it upon a peck of Malt. Have a care the Malt be not too small ground; for then it will never make clear Ale. Let it soak so near two hours. Then let it run from the Maults.