Wort is entirely made use of for strong Beer, the Goods may be helped with more fresh Malt, according to the London Fashions, and Water lukewarm put over at first with the Bowl, but soon after sharp or boiling Water, which may make a Copper of good Ale, and small Beer after that. In some Parts of the North, they take one or more Cinders red hot, and throw some Salt on them to overcome the Sulphur of the Coal, and then directly thrust it into the fresh Malt or Goods, where it lies till all the Water is laded over, and the Brewing done, for there are only one or two Mashings or Stirrings at most necessary in a Brewing: Others, that brew with Wood, will quench one or more Brands Ends of Ash in a Copper of Wort, to mellow the Drink, as a burnt Toast of Bread does a Pot of Beer; but it is to be observed, that this must not be done with Oak, Fir, or any other strong-scented Wood, lest it does more harm than good.

Another Way.

When small Beer is not wanted, and another Brewing is soon to succeed the Former, then may the last small Beer Wort, that has no Hops boiled in it, remain in the Copper all Night, which will prevent its Foxing, and be ready to boil instead of so much Water to put over the next fresh Malt: This will greatly contribute to the strengthening, bettering, and colouring of the next Wort, and is commonly used in this Manner, when Stout or October Beer is to be made, not that it is less serviceable if it was for Ale, or entire Guile small Beer; but left it should taste of the Copper, by remaining all Night in it, it may be dispersed into Tubs, and kept a Week or more together, if some fresh cold Water is daily added to it; and may be brewed as I have mentioned, taking particular Care in this, as well as the former Ways, to return two, three, or more Hand-bowls of Wort into the Mash-tub, that first of all runs off, till it comes absolutely fine and clear, and then it may spend away, or run off for good: Others will reserve this small Beer Wort unboiled in Tubs, and
and keep it there a Week in Winter, or two or three Days in Summer, according to Conveniency, by putting fresh Water every Day to it, and use it instead of Water for the first Mash, alluding it is better so than boiled, because by that it is thickened, and the Wort is made to run foul; this may be a Benefit to a Victualler that brews to sell again, and cannot vent his small Beer; because, for such small raw Wort that is mixed with any Water, there is no Excise to be paid.

For Brewing entire Guile small Beer.

There can be no Way better for making good small Beer, than by brewing it from fresh Malt, because in Malt as well as in Hops, and so in all other Vegetables, there is a spirituous and earthy Part, as I shall further enlarge on in writing of the Hop; therefore all Drink brewed from Goods or Grains, after the first or second Worts are run off, is not so good and wholesome, as that entirely brewed from fresh Malt, nor could any Thing but Necessity cause me to make use of such Liquor; yet how many Thousands are there in this Nation, that know nothing of the Matter, tho’ it is of no small Importance, and ought to be regarded by all those that value their Health and Taste. And here I advertse every one who reads or hears this, and is capable of being his own Friend, so far to mind this Item, and prefer that small Beer which is made entirely from fresh Malt, before any other that is brewed after strong Beer or Ale. Now to brew such Guile small Beer, after the boiling Water has stood in the Tub till it is clear, put in the Malt leisurely, and mash it, that it does not ball or clot; then throw over some fresh Malt on the 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 entire Guile small Beer, by putting the first and last Worts together, allowing half,
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 boiled 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 mashed it some Time, he would directly let the Cock run a small Stream, and presently put some fresh Malt on the Former, and mash on, while the Cock was spending, which he would put again over the Malt, as often as his Pail or Hand-bowl was full, and this for an Hour or two together; then he would let it run off entirely, and put it over at once, to run off again as small as a Straw. This was for his October Beer: Then he would put scalding Water over the Goods at once, but not mash, and cap them with more fresh Malt, that stood an Hour undisturbed before he would draw it off for Ale; the rest was hot Water put over the Goods, and mash’d at twice for small Beer: And it was observed, that his October Beer was the most famous in the Country, but his Grains good for little, for that he had by this Method washed out all or most of their Goodness; this Man was a long While in Brewing, and once his Beer did not work in the Barrel for a Month in a very hard Frost, yet, when the Weather broke, it recovered and fermented well, and afterwards proved very good Drink, but he seldom worked his Beer lefs than a Week in the Vat, and never tapped it under three Years.

This Way, indeed, is attended with extraordinary Labour and Time, by the Brewer’s running off the Wort almost continually, and often returning the same again into the Mash-vat; but then it certainly gives him
him an Opportunity of extracting and washing out the Goodness of the Malt, more than any of the common Methods, by which he is capacitated to make his October or March Beer as strong as he pleases. The Fame of Penly October Beer is at this Time well known, not only throughout Hertfordshire, but several other remote Places, and truly not without Desert; for in all my Travels I never met with any that excelled it, for a clear amber Colour, a fine Relish, and a light warm Digestion. But what excelled all, was the Generosity of its Donor, who for Hospitality in his Viands, and this October Beer, has left but few of his Fellows. I remember his usual Expression to be, You are welcome to a good Batch of my October; and true it was, that he prov'd his Words by his Deeds, for not only the Rich but even the poor Man's Heart was generally made glad, even in Advance, whenever they had any Business at Penly; as expecting a Refreshment of this Cordial Liquor, that often was accompanied with a good Breakfast or Dinner besides: Which reminds me of a poor Man I met on the Road, who asked me the Way to such a great House? On telling him, he replied: Ah! Sir, I am almost undone, by losing this Horse that cost me above seven Pounds, and now I am carrying him to the Hounds; they tell me I shall not have a Cup of small Beer given me when I come there.

Of Brewing Molasses Beer.

Molasses or Treacle has certainly been formerly made too much Use of in the brewing of Stout-beer, common Butt-beers, brown Ales, and small Beer, when Malts have been dear: But it is now prohibited under the Penalty of fifty Pounds for every ten Pounds Weight found in any common Brewhouse; and as Malts are now about twenty Shillings per Quarter, and like to be so by the Blessing of God, and the Assistance of that invaluable excellent Liquor for steeping Seed-barley in, published in a late Book intituled The Practical Farmer, Page 25. There is no great Danger of that Impostion being rife
rise again, which in my Opinion was very unwholesome; because the Brewer was obliged to put such a large Quantity of Treacle into his Water or small Wort to make it strong Beer or Ale, as, very probably, raised a Sweating in some Degree in the Body of the Drinker: Tho' in small Beer a lesser Quantity will serve; and therefore I have known some to brew it in that for their Health's Sake, because this does not breed the Scurvy like Malt-liquors, and at the same Time will keep open the Pipes and Passages of the Lungs and Stomach, for which Purposes they put in nine Pounds Weight into a Barrel-copper of cold Water, first mixing it well, and boiling it briskly, with a Quarter of a Pound of Hops or more, one Hour, so that it may come off twenty-seven Gallons.

A Method practis'd by a Victualler, for Brewing of Ale or October Beer, from Nottingham.

His Copper holds twenty-four Gallons, and the Mash-Tub has Room enough for four and more Bushels of Malt. The first full Copper of boiling Water he puts into the Mash-tub, there to lie a Quarter of an Hour, till the Steam is so far spent, that he can see his Face in it; or, as soon as the hot Water is put in, throws a Pail or two of cold Water into it, which will bring it at once into a Temper; then he lets three Bushels of Malt be run leisurely into it, and stirred or mashed all the While, but as little as can be, or no more than just to keep the Malt from clotting or balling; when that is done, he puts one Bushel of dry Malt at the Top, to keep in the Vapour or Spirit, and so lets it stand covered two Hours, or till the next Copper full of Water is boiled hot, which he lades over the Malt or Goods three Hand-bowls full at a Time, that are to run off at the Cock or Tap by a very small Stream before more is put on, which again must be returned into the Mash-tub till it comes off exceeding fine; for, unleas the Wort is clear when it goes into the Copper, there are little Hopes it will be so in the Barrel; which leisure Way obliges him to be sixteen Hours in brewing these four Bushels of Malt.

Now
Now between the Ladings over he puts cold Water into the Copper to be boiling hot, while the other is running off; by this Means his Copper is kept up near full, and the Cock spending to the End of brewing his Ale or small Beer, of which only twenty-one Gallons must be saved of the first Wort that is referred in a Tub, where-in four Ounces of Hops are put, and then it is to be set by. For the second Wort I will suppose there are twenty Gallons of Water in the Copper boiling hot, that must be all laded over in the same Manner as the former was, but no cold Water need here be mixed; when half of this is run out into a Tub, it must be directly put into the Copper with half of the first Wort, strained thro' the Brewing-sieve as it lies on a small loofe wooden Frame over the Copper, to keep back those Hops that were first put in to preserve it, which is to make the first Copper twenty-one Gallons; then upon its beginning to boil he puts in a Pound of Hops in one or two Canvas or other coarse Linnen Bags, somewhat larger than will just contain the Hops, that an Allowance may be given for their Swell; this he boils away very briskly for half an Hour, when he takes the Hops out and continues boiling the Wort by itself till it breaks into Particles a little ragged, and then it is enough, and must be dispersed into the Cooling-tubs very thin: Then put the Remainder of the first and second Wort together and boil that, the same Time, in the same Manner, and with the same Quantity of fresh Hops, the first was. The rest of the Third or small Beer Wort will be about fifteen or twenty Gallons more or less, which he mixes directly with some cold Water to keep it free of Excise, and puts it into the Copper as the first Liquor to begin a second Brewing of Ale with another four Bushels of Malt as he did before, and so on for several Days together if necessary; but at last there may be some small Beer made, tho' some will make none, because the Goods or Grains will go the farther in feeding of Hogs.
Observations on the foregoing Method.

The first Copper of twenty-four Gallons of Water is but sufficient to wet three Bushels of Malt, and by the Additions of cold Water, as the Hot is expended, it matters not how much the Malt drinks up: Tho' a third Part of Water is generally allowed for that Purpose that is never returned.

By the leisure Puting over the Bowls of Water, the Goodness of the Malt is the more extracted and washed out, so that more Ale may be this Way made, and less small Beer, than if the Wort was drawn out hastily; besides, the Wort has a greater Opportunity of coming off finer by a slow Stream than by a quicker one, which makes this Method excel all others that discharge the Wort out of the Mash-tub more hastily. Also, by the continual Running of the Cock or Tap, the Goods or Grains are out of Danger of fouling, which often happens in Summer Brewings, especially when the Cock is stop'd between the several Boilings of the Wort, and what has been the very Caufe of damaging or spoiling many Guiles of Drink.

This Brewer reposes such a Confidence in the Hops to preserve the Wort from fixing, even in the very hottest Time in Summer, that he puts all his first Running into one Tub, till he has an Opportunity of boiling it; and when Tubs and Room are so scarce that the Wort is obliged to be laid thick to cool, then the Security of some fresh Hops (and not them already boiled or soak-ed) may be put into it, which may be got out again by letting the Drink run thro' the Cullender, and after that a Hair-sieve, to keep the Seeds of the Hop back as the Drink goes into the Barrel: But this Way of putting Hops into the Cooling-tubs is only meant where there is a perfect Necessity, and Tubs and Room enough cannot be had to lay the Wort thin.

By this Method of Brewing, Ale may be made as strong or as small as is thought fit, and so may the small Beer that comes after, and is so agreeable, that this Brewer
The Nature and Use of the Hop.

Brewer makes his Ale and strong keeping October Beer, all one and the same Way, only with this Difference, that the latter is stronger and more hopped than the former. Where little or no small Beer is wanted, there may little or none be brewed, according to this Manner of Working; which is no small Conveniency to a little Family that uses more strong than small, nor is there any Loss by leaving the Grains in some Heart, where Horses, Cows, Hogs, or Rabbits are kept.

I am very sensible that the vulgar Error, for many Years, has been a Standard Sign to the Ignorant, of boiling strong Worts only till they break or curdle in the Copper, which sometimes will be in three Quarters of an Hour, or in an Hour or more, according to the Nature of the Malt and Water; but from these, in some Measure, I dissent, and also from those that boil it two or three Hours, for it is certain the longer Worts boil, the thicker they are made, because the watry or thin Parts evaporate first away; and the thicker any Drink is boiled, the longer it requires to lie in the Barrel to have its Particles broke, which Age must be then the sole Cause of; and therefore I have fixed the Time and Sign to know when the Wort is truly enough, and that in such a Manner, that an ordinary Capacity may be a true Judge of, which hereafter will prevent prodigious Losses in the Waste of strong Worts that have often been boiled away to greater Loss than Profit.

I have here also made known, I think, the true Method of managing the Hop in the Copper; which has long wanted Adjusting, to prevent the great Damage that longer Boilings of them have been the sole Occasion of, to the Spoiling of most of our Malt-drinks brewed in this Nation.

CHAP. X.

The Nature and Use of the Hop.

This Vegetable has suffered its Degradation, and raised its Reputation the most of any other. It formerly being thought an unwholesome Ingredient, and