though it ruins the health of the drinker in time, for yeast beaten ale is a slow poison; to which also the rueful juice of too long boiled hops, may not a little contribute, for there is an ill-tafted un-wholesome earthy bitter in a hop, as well as a fine delicate wholesome bitter in it: to enjoy the last and avoid the other, hops never ought to boil above half an hour, less better, and best of all by infusion only, as I have before observed. Therefore some of the most judicious sort of gentlemen will have their hops made use of as tea is made, *viz.*—to infuse them only in scalding water or wort, it being certain that the ill qualities of too long boiled hops, tend to the breeding of scurvy, stone, consumption, and gout.—But who can help the self-murder of thousands in a year, by tippling ill brew'd yeast beaten ales and strong beer, and that alamode destructive liquor gin.

*N.B.* The quantity of hops for unboiled strong wort, should be seven pounds to nine bushels of malt for a hogshhead of strong beer; but for ale, only two or three is enough.

**The best Method of Brewing Ale or Strong Beer, by boiling Water, Wort, and Hops.**

I will suppose that I am to brew half a hogshhead or twenty-seven gallons of strong keeping beer from four bushels and half of malt, not too small ground, and also as much small beer after the strong for a private family. In the first place, if I am to brew brown malt, I would endeavour to have that which has been dried on the kiln at least six hours.—If an amber malt, ten.—If a pale, twenty hours at least. I would also use soft pond or river water for the brown malt; but for amber or pale, hard water from the spring; but whether it
it be of the hard or soft sort, as soon as it is put into the copper I would it strew over a handful or two of ground malt, or bran, or meal. If the water is hard, it will soften it; if soft, it will soften it more; then when it has just boiled, put it in your mash tub, and let it here stand till you can see your face in it; then begin to put your four bushels of malt very leisurely into it, stir it and mash it well to prevent clotting and lying in some parts dry; mash for a quarter of an hour, and then spread the remaining half bushel of dry malt over the whole to keep in the spirit of the rest, to lie thus two hours or more: then let your cock run a small stream, and return it till the wort comes off fine into your recevoir on fresh hops; and as it thus runs off, lade over more boiling water very leisurely from time to time, for the gradual washing out the virtue of the malt. And for carrying on this brewing the safer, the two coppers or kettles hereafter mentioned, should be furnished with boiling water; that when one is expended on the malt, and the first wort put into the copper with hops in a net or bag; I say, while the first wort and hops are boiling, the water in the other copper or kettle may be continued lading over the malt, as the first was for making a second strong wort;—or the boiling wort may be put on the malt all at once and mashed, for lying only one hour undisturbed. Then the second wort is likewise to run into the recevoir on fresh hops. And when the first wort has been boiled half an hour, take out the bag of hops, but boil the wort on till it breaks, at which crises of time, the wort is to be put into coolers; then boil your second wort and hops as the first was, and empty it into your coolers; so have you a strong drink brewed: and for small, make use of cold water to mash with, and after an hour's
hour's lying draw off, and boil with fresh hops one hour or more.—To work and ferment this, the former directions will serve.

For thus making use of two coppers or kettles in brewing, all authors besides myself have omitted giving an account of their excellent service; for although four or five bushels of malt is brewed, the second copper or kettle is absolutely necessary towards preserving the malt and wort in a right sweetnens; else an acute brewer, much more an ignorant one, is very liable to have his hot liquor or wort four on his grains; and that would be an irretrievable damage, as it cannot by any means be recovered. This therefore is regarded by the London workman brewer, as one of the chief points of his skill to prevent.

How to brew Ale or Strong Beer with Malt and Melasses.

If you brew seven bushels of malt, make use of seven pounds of treacle: make your first wort with grinded malt as usual, and when this wort has run off the malt into your recevoir, put into it seven pounds of treacle or melasses with fresh hops in a net or bag. Then remove all into your copper for boiling the hops only half an hour, but the wort till it breaks, for longer boiling than this would thicken the wort, and prevent it fining soon in the barrel. Make your second strong wort as usual without any more treacle, and the fame for smail beer, and work and barrel it as if no treacle had been used.

This sort of brewed drink, if it has a due age given it, you will find to be pleasant, fine, and wholesome.

A great common brewer in Hertfordshire, drinking such melasses drink at a tradesman's, his neighbour's house, that was brewed for his family's use;
fall so much in love with it, as to declare he would for the future brew the same way for his own drinking. And I have heard a person say, who was much troubled with the gravel, that he could not be in health, if he did not drink treacle brewed beer as his common tipple.

How to brew a Double Ale or Strong Beer, called Norfolk Nog.

Boil your water as long as any scum will arise, which scum you must cast away. Then set your water to cool till it is of a right heat; which to be exactly informed of, it is when the steam or reek has left the hot water, and you can easily see your face in it. As soon as your water is ready, you must put the quantity sufficient to make a hogshead of ale, or rather a barrel containing thirty-two gallons, upon five bushels of malt, which before you let run must stand an hour and half. When drawn off, you may directly put it into another tub, in which three bushels of malt and two of the best wheat bran mixt together were first put. Stir it well, let it stand an hour longer after you have strewed some bran or dry malt over its surface. Then cover it close with cloths to prevent the heat from evaporating, else it may be too cold to extract the virtue of the malt. When you draw it off, put it into the copper with a quart of dry malt more; and boil the whole as long as any white froth ariseth on it, which will be in three quarters of an hour; though it won't hurt it, but rather add to its strength and goodness, were it to boil longer in the copper. One good handful of hops is enough for a hogshead, which should be put into your copper.

If you chuse to have fine beer made without hops, a pound of good ginger well beaten or ground with a mill, and boiled along with the beer, will render it