

too thick lying in the Coolers or working Tubs, then it will be a safe way to put some fresh Hops into such Tubs and work them with the Yeast as I have before hinted; or in case the Drink is already Foxed in the Fat or Tun, new Hops should be put in and work'd with it, and they will greatly fetch it again into a right Order; but then such Drink should be carefully taken clear off from its gross nasty Lee, which being mostly Tainted, would otherwise lye in the Barrel, corrupt and make it worse.

Some will sift quick Lime into foxed Drinks while they are working in the Tun or Vat, that its Fire and Salts may break the Cohesions of the Beer or Ale, and burn away the stench, that the Corruption would always cause; but then such Drink should by a Peg at the bottom of the Vat be drawn off as fine as possible, and the Dregs left behind.

There are many that do not conceive how their Drinks become Fox'd and Tainted for several Brewings together; but I have in Chapter VI, in my Second Book, made it appear, that the Taint is chiefly retain'd and lodged in the upright wooden Pins that fasten the Planks to the Joists, and how scalding Lye is a very efficacious Liquor to extirpate