

46 *The Nature of the Barley-Corn,*

put over the reserve of half a Bushel of fresh Malt to the four Bushels and half that is already in the Tub, which must be spread all over it, and also cover the top of the Tub with some Sacks or other Cloths to keep in the Steam or Spirit of the Malt; then let it stand two or three Hours, at the end of which, put over now and then a Bowl of the boiling water in the Copper as is before directed, and so continue to do till as much is run off as will almost fill the Copper; then in a Canvas or other loose woven Cloth, put in half a Pound of Hops and boil them half an Hour, when they must be taken out, and as many fresh ones put in their room as is judged proper to boil half an Hour more, if for Ale: But if for keeping Beer, half a Pound of fresh ones should be put in at every half Hour's end, and Boil an Hour and a half briskly: Now while the first Copper of wort is Boiling, there should be scalding water leisurely put over the Goods, Bowl by Bowl, and run off, that the Copper may be fill'd again immediately after the first is out, and boiled an Hour with near the same quantity of fresh Hops, and in the same manner as those in the first Copper of Ale-wort were. The rest for small Beer may be all cold water put over the Grains.