

Grains at once, or at twice, and Boil'd an Hour each Copper with the Hops that has been boil'd before. But here I must observe, that sometimes I have not an opportunity to get hot water for making all my second Copper of wort, which obliges me then to make use of cold to supply what was wanting. Out of five Bushels of Malt, I generally make a Hogshead of Ale with the two first Coppers of wort, and a Hogshead of small Beer with the other two, but this more or less according to please me, always taking Care to let each Copper of wort be strained off thro' a Sieve, and cool in four or five Tubs to prevent its foxing. Thus I have brewed many Hogsheads of midling Ale, that when the Malt is good, has proved strong enough for myself and satisfactory to my friends: But for strong keeping Beer, the first Copper of wort may be wholly put to that use, and all the rest small Beer: Or when the first Copper of wort is intirely made use of for strong Beer, the Goods may be help'd with more fresh Malt (according to the *London Fashion*) 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