

that it is less serviceable if it was for Ale, or Intire Guile small Beer; but lest 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 in 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 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, alledging it is better so than boiled, because by that it is thickened and will cause the wort to run foul; this may be a Benefit to a Victualler that Brews to Sell again, and can't Vent his small Beer; because for such small raw wort that is mix'd with any water, there is no Excise to be pay'd.