

*and of the proper Soils, &c.* 55

Scurvy like Malt-liquors, and at the same time will keep open the Pipes and Passages of the Lungs and Stomach, for which purpose they put in nine Pounds weight into a Barrel-Copper of cold water, first mixing it well, and boiling it briskly with a quarter of a Pound of Hops or more one Hour, so that it may come off twenty seven Gallons.

*A Method practised by a Victualler for Brewing of Ale or October Beer from Nottingham.*

His Copper holds twenty four Gallons, and the Mash Tub has room enough for four and more Bushels of Malt. The first full Copper of boiling water he puts into the Mash Tub, there to lye a quarter of an Hour, till the steam is so far spent, that he can see his Face in it, or as soon as the hot water is put in, throws a Pail or two of cold water into it, which will bring it at once into a temper; then he lets three Bushels of Malt be run leisurely into it, and stirred or mash'd all the while, but as little as can be, or no more than just to keep the Malt from clotting or balling; when that is done, he puts one Bushel of dry Malt on the Top to keep in the Vapour or Spirit, and so