

ty Minutes, the wort will have some or more of their worser Quality.

The allowance of Hops for Ale or Beer, cannot be exactly adjusted without coming to Particulars, because the Propottion should be according to the nature and quality of the Malt, the Season of the Year it is brew'd in, and the length of time it is to be kept.

For strong brown Ale brew'd in any of the Winter Months, and boiled an Hour, one Pound is but barely sufficient for a Hogshhead, if it be Tapp'd in three Weeks or a Month.

If for pale Ale brewed at that time and for that Age, one Pound and a quarter of Hops; but if these Ales are brewed in any of the Summer Months, there should be more Hops allowed.

For *October* or *March* brown Beer, a Hogshhead made from Eleven Bushels of Malt, boiled an Hour and a quarter to be kept Nine Months, three Pounds and a half ought to be boiled in such Drink at the least.

For *October* or *March*, pale Beer made from fourteen Bushels, boiled an Hour and a quarter, and kept Twelve Months, six Pound ought to be allowed to a Hogshhead of such Drink, and more if the Hops are