

*and of the proper Soils, &c.* 85

put some Yeast into a small quantity of warm Wort in a Hand-bowl, which for a little while swims on the Top, where it works out and leisurely mixes with the Wort, that is first quite cold in Summer, and almost so in Winter; for the cooler it is work'd the longer it will keep, too much Heat agitating the spirituous Particles into too quick a motion, whereby they spend themselves too fast, or fly away too soon, and then the Drink will certainly work into a blister'd Head that is never natural; but when it ferments by moderate degrees into a fine white curl'd Head, its Operation is then truly genuine, and plainly shews the right management of the Brewer. To one Hog-head of Beer, that is to be kept nine Months, I put a Quart of thick Yeast, and ferment it as cool as it will admit of, two Days together, in *October* or *March*, and if I find it works too fast, I check it at leisure by stirring in some raw Wort with a Hand-bowl: So likewise in our Country Ales we take the very same method, because of having them keep some time, and this is so nicely observed by several, that I have seen them do the very same by their small Beer Wort; now by these several Additions of raw Wort, there are as often new Commotions raised in the