

The next Liquors do the same.

And indeed all your Liquors ought to be taken as high as may be, that is not to scald.

When you let your Wort from your Malt into the Underback, put to it a Handful or two of Hops, 'twill preserve it from that accident which Brewers call Blinking or Foxing.

In boiling your Worts, the first Wort boil high or quick; for the quicker the first Wort is boiled, the better it is.

The second boil more than the first, and the third or last more than the second.

In cooling lay your Worts thin, and let each be well cooled, and Care must be taken in letting them down into the Tun, that you do it leisurely, to the end that as little of the Feces or Sediment which causes the Fermentation to be fierce or mild, for

Note, there is in all fermented Liquors; Salt and Sulphur, and to keep these two Bodies in a due Proportion, that the Salt does not exalt itself above the Sulphur, consists a great part of the Art in Brewing.

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