

an upright wooden square Spout or Trunk, and it directly rises thro' the Holes of a false Bottom into the Malt, which is work'd by several Men with Oars for about half an Hour, and is called the first and stiff Mash: While this is doing, there is more Liquor heating in the Copper that must not be let into the mash Tun till it is very sharp, almost ready to boil, with this they Mash again, then cover it with several Baskets of Malt, and let it stand an Hour before it runs into the Under-back, which when boiled an Hour and a half with a good quantity of Hops makes this Stout. The next is Mash'd with a cooler Liquor, then a sharper, and the next Blood-warm or quite Cold; by which alternate degrees of Heat, a Quantity of small Beer is made after the Stout.

*For Brewing strong brown Ale called
Stitch.*

This is most of it the first running of the Malt, but yet of a longer Length than is drawn for the Stout; It has but few Hops boiled in it, and is sold for Eight-pence *per* Gallon at the Brewhouse out of the Tun, and is generally made to amend the common brown Ale with, on particular Occasions. This Ale I remem-