

*For Brewing Pale and Amber Ales and Beers.*

As the brown Malts are Brewed with River, these are Brewed with Well or Spring Liquors. The Liquors are by some taken sharper for pale than brown Malts, and after the first scalding Liquor is put over, some lower the rest by degrees to the last which is quite Cold, for their small Beer; so also for Butt-Beers there is no other difference than the addition of more Hops, and boiling, and the method of working. But the reasons for Brewing pale Malts with Spring or hard Well waters, I have mentioned in my second Book of Brewing.

*For Brewing Entire Guile small Beer.*

On the first Liquor they throw some hully Malt to shew the break of it, and when it is very sharp, they let in some cold Liquor, and run it into the Tun milk warm; this is mash'd with thirty or forty pulls of the Oar, and let stand till the second Liquor is ready, which must be almost scalding hot to the back of the Hand, then run it by the Cock into the Tun, mash it up and let it stand ~~an~~ Hour before