

All but just mix'd with water it is enough, which I am sensible is different from the old way and the general present Practice; but I shall here clear that Point. For by not stirring or mashing the Malt into a Pudding Consistence or thin Mash, the Body of it lies in a more loose Condition, that will easier and sooner admit of a quicker and more true Passage of the after-ladings of the several Bowls or Jets of hot water, which must run thorough it before the Brewing is ended; by which free percolation the water has ready access to all the parts of the broken Malt, so that the Brewer is capacitated to Brew quicker or slower, and to make more Ale or small Beer; If more Ale, then hot Boiling water must be laded over so slow that one Bowl must run almost off before another is put over, which will occasion the whole Brewing to last about sixteen Hours, especially if the *Oundle* way is followed, of spending it out of the Tap as small as a Straw, and as fine as Sack, and then it will be quickly so in the Barrel: Or if less or weaker Ale is to be made and good small Beer, then the second Copper of boiling water may be put over expeditiously and drawn out with a large and fast stream. After the first stirring of the Malt is done, then
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