

ing Sieve as it lies on a small loose wooden Frame over the Copper, to keep back those Hops that were first put in to preserve it, which is to make the first Copper twenty one Gallons; then upon its beginning to boil he puts in a Pound of Hops in one or two Canvas or other coarse Linnen Bags, somewhat larger than will just contain the Hops, that an allowance may be given for their swell; this he boils away very briskly for half an Hour, when he takes the Hops out and continues boiling the wort by itself till it breaks into Particles a little ragged, and then it is enough and must be dispers'd into the cooling Tubs very thin: Then put the remainder of the first and second wort together and boil that, the same time, in the same manner, and with the same quantity of fresh Hops the first was. The rest of the third or small Beer wort will be about fifteen or twenty Gallons more or less, he mixes directly with some cold water to keep it free of Excise, and puts it into the Copper as the first Liquor to begin a second Brewing of Ale with another four Bushels of Malt as he did before, and so on for several Days together if necessary; but at last there may be some small Beer made, tho' some will
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