

damaging or spoiling many Guiles of Drink.

This Brewer reposes such a Confidence in the Hops to preserve the wort from ~~fixing~~ even in the very hottest time in Summer, that he puts all his first running into one Tub, till he has an opportunity of boiling it, and when Tubs and Room are so scarce that the wort is obliged to be laid thick to cool, then the security of some fresh Hops (and not them already boiled or soak'd) may be put into it, which may be got out again by letting the Drink run thro' the Cullender, and after that a Hair Sieve to keep the Seeds of the Hop back as the Drink goes into the Barrel: But this way of putting Hops into the cooling Tubs is only meant where there is a perfect Necessity, and Tubs and Room enough can't be had to lay the wort thin.

By this Method of Brewing, Ale may be made as strong or as small as is thought fit, and so may the small Beer that comes after, and is so agreeable that this Brewer makes his Ale and strong keeping *October Beer*, all one and the same way, only with this Difference, that the latter is stronger and more hopp'd than the former. Where little or no small Beer is wanted, there may little or none be Brewed,
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