

Men, because then they stand most in need of the greatest Balsamicks: To this end some of the softning Ingredients mentioned in the foregoing Receipts should be made use of to feed it accordingly, if these Drinks are brewed forward. And that this particular important Article in the Brewing Oeconomy may be better understood, I shall here recite Dr. *Quino's* Opinion of Malt Liquors, *viz.* The Age of Malt Drinks makes them more or less wholesome, and seems to do somewhat the same as Hops; for those Liquors which are longest kept, are certainly the least viscid; Age by degrees breaking the viscid Parts, and rendering them smaller, makes them finer for Secretion; but this is always to be determined by their Strength, because in Proportion to that will they sooner or later come to their full Perfection and likewise their Decay, until the finer Spirits quite make their Escape, and the remainder becomes vapid and sour. By what therefore has been already said, it will appear that the older Drinks are the more healthful, so they be kept up to this Standard, but not beyond it. Some therefore are of Opinion, that strong Beer brewed in *October* should be Tapp'd at *Midsummer*, and that brewed in *March* at *Christmas*, as being most agreeable to the