

426 *The Nature of the Barley-Corn,*

When your Wort is first let into your Tun, put but a little Yeast to it, and let it work by degrees quietly, and if you find it works but moderate, whip in the Yeast two or three times or more, till you find your Drink well fermented, for without a full opening of the Body by fermentation, it will not be perfect fine, nor will it drink clean and light.

When you cleanse, do it by a Cock from your Tun, placed six Inches from the Bottom, to the end that most of the Sediment may be left behind, which may be thrown on your Malt to mend your small Beer.

When your Drink is Tunn'd, fill your Vessel full, let it work at the Bung-hole, and have a reserve in a small Cask to fill it up, and don't put any of the Drink which will be under the Yeast after it is work'd over into your Vessels, but put it by itself in another Cask, for it will not be so good as your other in the Cask:

This done, you must wait for the finishing of the fermentation, then stop it close, and let it stand till the Spring, for Brewing ought to be done in the Month of *October*, that it may have time to settle and digest all the Winter Season.