

THE
ART OF BREWING
ON
SCIENTIFIC PRINCIPLES.

ADAPTED TO THE USE OF
BREWERS AND PRIVATE FAMILIES;
WITH THE VALUE AND IMPORTANCE OF THE
Saccharometer.

BEING
THE THEORY AND PRACTICE
OF
BREWING ALE, TABLE BEER, PORTER, AND
INDIA PALE ALE.

TO WHICH ARE ADDED
DIRECTIONS FOR FAMILY BREWING;
FOR MAKING
CIDER, PERRY, AND HOME-MADE WINES.

A New Edition, Enlarged and Improved.

LONDON :
JAMES CORNISH, 297, HIGH HOLBORN :
87, LORD STREET, LIVERPOOL; AND 18, GRAFTON
STREET, DUBLIN.

INDIA PALE ALE.

This wholesome and to some palates, delicious beverage, is now become an article of such general demand as to deserve the attention of every brewer.

Choose the best and palest malt, paleness of colour being a desideratum.

Mash as for other ales, length three barrels per quarter, full that length for the export trade.

Hops, superior quality, as much as possible without colour, 16 lbs to the quarter.

Cleanse low.

Rack into store casks with hops of the best and fullest flavour, roll over every day till they are fully saturated and their flavour imparted to the ale, vent if requisite with cane vents.