Scotch Whisky is made with three natural ingredients: barley, water and yeast. First, malting: the malt barley processing. This can take between 8-12 days. During this period the barley has to be returned from time to time. Then you have to dry the barley in a kiln to stop germination, using a natural fuel: peat. This will give a smoky flavoured and special taste to Scotch Whisky. Thereafter, the germinated barley is ground and mixed with hot water in a mash ton. This process will change the starch barley liquid that will give sweetness known. Normally Scotch Malt Whisky is distilled twice or even three times using different copper stills. Scotch Grain Whisky is made from cereal grains such as wheat or corn that are ripened with steam at high pressure to convert starch into sugar grains. This is what will enable the fermentation. The liquid acquired by the fermentation is called "washing". The liquid will be distilled using a still, which has a continuous distillation system. Spirits are high in large wooden barrels kept in cold and dark rooms in Scotland. After maturing for at least three years, a new spirit will turn into Scotch Whisky. Most Scotch Whiskies are high for much longer, from 5 years to 15, 20, or 25 years or even more. This process is done during the cold season in the middle of pure air in Scotland to allow air to seep into wooden barrels to give the products a unique character.