



Bàncreagie

Peated Scotch Ale

Underneath Lucan sits a large, ancient granite aquifer which delivers classic brewing water for a classic malty ale. At Brau Bros, we fill in the remaining ingredients to brew Bàncreagie Peated Scotch Ale. Named after the light colored rock itself, Bàncreagie relies on a complex and deep malt bill, featuring authentic peat smoked malt. A traditional Scottish yeast is pitched and ferments out a sweet, smoky and malty ale.

Description:

Imported Scottish-grown Maris Otter barley malt lays the foundation for an ale built on a deep grain bill. Layers of toasted malt, with a touch of wheat, provides color and mid-level notes of caramel and toffee. Finally, peat smoked malt added at just the right percentage, offers a classic Scotch Smoke essence which carries through from nose to palate. The Authentic Edinburgh Yeast leaves the beer sweet and malty, with hints of dried fruit lingering.

Service:

Moderately warmer serving temperatures will bring out the smoke, with the complexity of sweet brown sugar and classic cedar. A slight heat from alcohol may be realized, and will be released with time. A large-bowled glass will contain the aroma and direct it toward the nose.

Profile:

ABV = 7.6%
Color = 11 SRM
Bitterness = 20 IBU
Hops = Golding, Willamette
Yeast = Edinburgh
Scottish Maris Otter + Peat Smoke Malt



B R A U
B R O T H E R S
B R E W I N G
C O M P A N Y

BREWED IN LUCAN, MN POP. 220