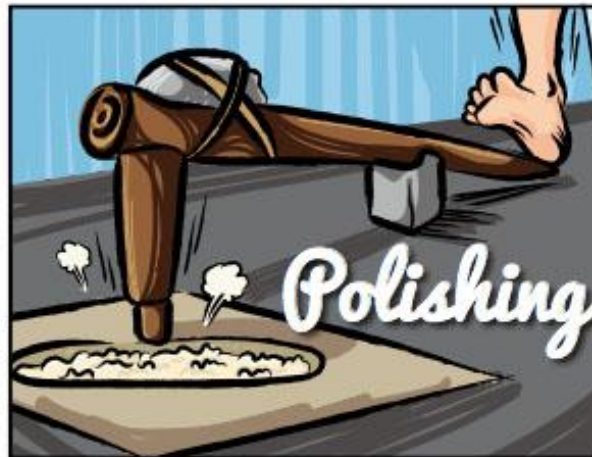


Sake Making Process

I'm Rice-kun, the
process starts from
here. Let's GO!



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Polishing

The brewing process begins with polishing the rice to remove proteins and bran.



Washing

Next, the nuka left on the polished rice is washed away and the rice is soaked.



Steaming

The rice is then steamed to make *kōji* mai (麹米), *shubo-mai* (酒母米, yeast starter) and *moromi* (醪, mash).



Pressing

After 18-32 days, the fermented mash is pressed to separate clear sake from *kasu* (粕, lees).



Moromi

More *kōji*, steamed rice and water are added to the *shubo* and left to ferment to make *moromi*.



Yeast Starter

Shubo is made by mixing steamed rice, water, *kōji* and pure yeast – it aids the fermentation process of the mash.



Kōji

Kōji-kin are added to steamed rice to produce *kōji* which is then added to the yeast.



Filtration



1



2



3



4



5



6



8



9



10





麹菌 Koji Mold

Steamed Rice

Yeast

Water

麹 Koji (Enzyme)

Change Starch to Sugar

酒母 Yeast Mash

Fermentation (sugar+water→alcohol+CO₂)

もろみ Moromi Mash

