

# Sake Making Process



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



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

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

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



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

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

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

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



1



2



3



4



5



6





9

# Filtration



10





麹菌 Koji Mold

麹 Koji (Enzyme)

Change Starch to Sugar

Steamed Rice

Yeast

Water

酒母 Yeast Mash

Fermentation (sugar+water → alcohol+CO<sub>2</sub>)

もろみ Moromi Mash