

STEPS OF SAKE PRODUCTION

RICE HARVESTING



RICE POLISHING



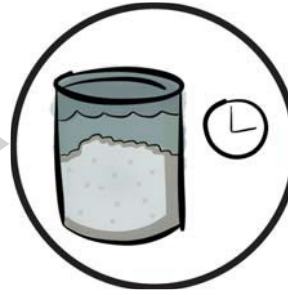
60% REMAIN AVG ~48 HRS

COOLING
1-2 MOS

WASHING



SOAKING



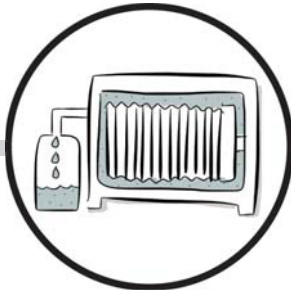
STEAMING



EACH BATCH ~1 HR

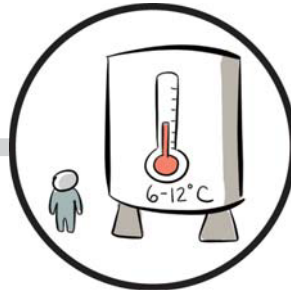
steamed
rice

PRESSING



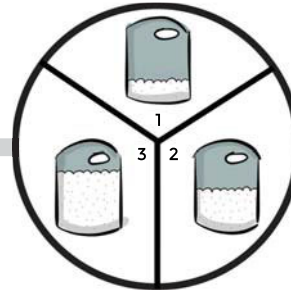
raw
sake

MAIN
FERMENTATION MASH



30-40 DAYS

THREE STEP
ADDITIONS



4 DAYS

YEAST
STARTER



2 WEEKS

KOJI
PRODUCTION



2-3 DAYS

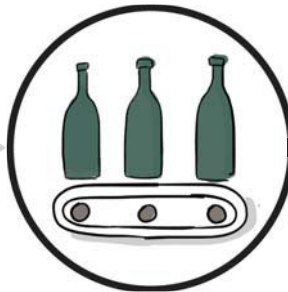
FILTRATION*



DILUTION*



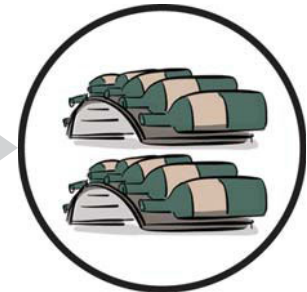
BOTTLING*



PASTEURIZATION*



MATURATION*



6 MOS - 1 YEAR

STEPS OF SAKE PRODUCTION

RICE HARVESTING

Sake rice is harvested in the fall. Most sake brewers do not own their own rice fields, and many do not even use rice from the prefecture where their brewing facility is located.

RICE POLISHING

Sake rice is polished in a vertical mill that slowly shaves off the outer layers of rice.

AVG ~48 HRS

COOLING
1-2 MOS

WASHING

A fine white powder residue is left on the rice after polishing; this is washed off and the rice is soaked.

SOAKING

During this soaking process the water absorption rate of the rice is determined so that even steaming can occur later.

STEAMING

Each batch of rice takes about an hour and is cooked by steam rising from underneath the rice steamer. The target temperature of the rice is 100 degrees Celsius.

EACH BATCH ~1 HR

steamed rice

PRESSING

The removal of rice and yeast solids (sake kasu) from the liquid. The most common method is through an assaku-ki, which is an accordion-shaped machine that squeezes the sake mash through a fine mesh.

raw sake

MAIN FERMENTATION MASH

The fermentation process takes between 30-40 days for premium sake. During this period saccharification and fermentation happens simultaneously in what is referred to as multiple parallel fermentation.

30-40 DAYS

THREE STEP ADDITIONS

Over the course of four days, gradually increasing amounts of water, koji rice, and steamed sake rice are added to the tank.

4 DAYS

YEAST STARTER

In a small tank (around 1/10 the size of the entire fermentation), steamed sake rice and koji rice is combined with water and cultivated sake yeast.

2 WEEKS

KOJI PRODUCTION

15-20% of the total rice in a batch of sake will be taken to a room called the Koji Muro, where the koji mold will be slowly grown on the steamed sake rice.

2-3 DAYS

FILTRATION*

Charcoal fining to remove any color, remaining sake kasu, or trace organisms from the sake.

DILUTION*

Water dilution of the sake to reduce the alcohol content.

BOTTLING*

Bottling is done before or after pasteurization. It is generally thought that bottling before pasteurization keeps the sake as fresh and unexposed to elements as possible.

PASTEURIZATION*

Pasteurization is done to prevent any yeast or enzyme activity in the bottle, and extends the shelf life of sake.

MATURATION*

6 months to a year of temperature controlled maturation to fully develop the sake's characteristics.

6 MOS - 1 YEAR