STEPS OF SAKE PRODUCTION

RICE HARVESTING



Sake rice is harvested in the fall.

RICE POLISHING



60% REMAIN AVG ~48 HRS
Sake rice is polished in a vertical mill that slowly shaves off the outer layers of rice.

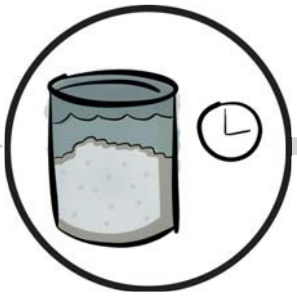
COOLING
1-2 MOS

WASHING



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

SOAKING



During the 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 under the rice steamer. The target temperature of the rice is 100 degrees Celsius.

steamed rice

KOJI PRODUCTION



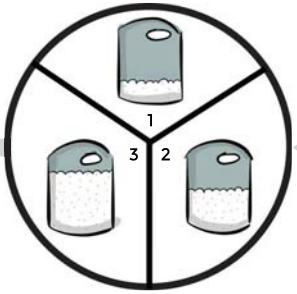
2-3 DAYS
15-20% of the total rice in a batch of sake will be taken to a room called the Koji Muro, where the koji mold will be slowly grown on the steamed sake rice.

YEAST STARTER



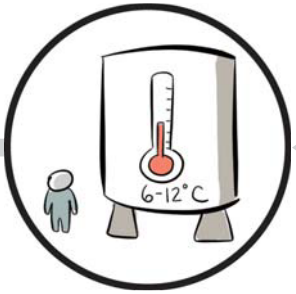
2 WEEKS
In a small tank (around 1/10 the size of the entire fermentation), steamed sake rice and koji rice is combined with water and cultivate sake yeast.

THREE STEP ADDITIONS



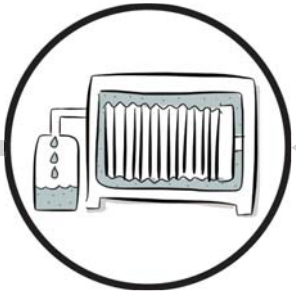
4 DAYS
Over the course of 4 days, gradually increasing amounts of water, koji rice, and steamed sake rice are added to the tank.

MAIN FERMENTATION MASH



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

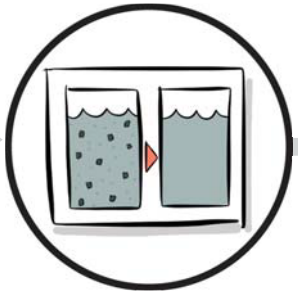
PRESSING



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

FILTRATION*



Charcoal fining to remove any color, remaining sake kasu, or trace of 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 keeps the sake as fresh & unexposed to the elements as possible.

PASTEURIZATION*



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

MATURATION*



6 MONTHS - 1 YEAR
6 months to a year of temperature controlled maturation to fully develop the sake's characteristics.

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* = steps are optional