

SAKE PRODUCTION

FROM THE GRAIN TO THE DRINK

SAKE.JIN

日本四大酒米

4 most widely planted Sake Rice in Japan

玄米
Unpolished Rice

山田錦
YAMADA NISHIKI

百萬石
GOHAKUHANAKO

三得利
MIYAMA NISHIKI

大吟
OHACHU



Rice Polishing

to remove the outer layer of the rice grain



Honjozo-style
Ingredients: Rice, Koji, Water, jozo-alcohol

Junmai-style
Ingredients: Rice, Koji, Water ONLY (no addition of alcohol)



洗米
浸漬

Rice Washing & Soaking

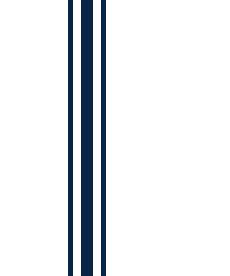
The more polished the rice, the less time required for the rice to absorb water



蒸米

Rice Steaming

Steamed rice will be used to make
1) KOJI
2) SHUBO
3) MOROMI



製麹
Koji

Koji Making

Koji acts as the enzymes which break down the starch in the rice grain to sugar

Shubo, the Mother of Sake

In a small tank, the brewers add the koji rice to the mixture of warm water, steamed rice, yeast and lactic acid to cultivate a robust yeast culture. It serves as the yeast starter for the main fermentation

速
醸
SOKU
Addition of artificial lactic acid directly

山
廃
YAMAHAI
Using natural lactic acid bacilli to derive lactic acid

水
蒸米
麹
Water
Steamed Rice
Koji

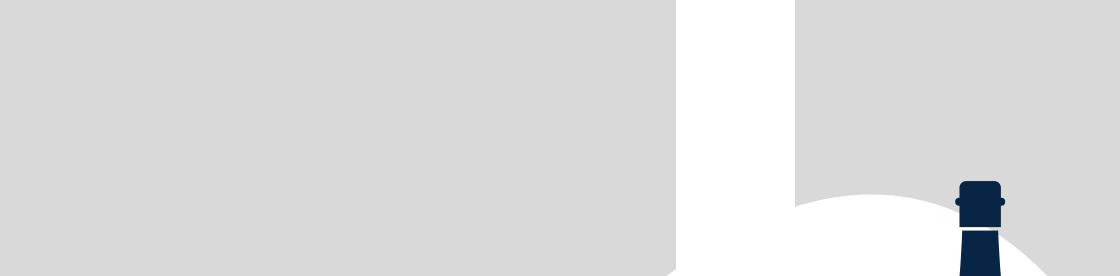
酵母
Shubo



Moromi, The Main Fermentation

In a big tank, the brewers carefully and gradually add in Koji, Steamed Rice, Water into the ready Shubo for the main fermentation.

Over the course of 3-4 weeks, the enzymes in Koji breaks down the starch in the steamed rice into sugar; while at the same time, the Yeast in the Shubo converts the sugar into alcohol- Multiple Parallel Fermentation



上槽
Pressing

濾過
Roku

Unless otherwise stated, most sake is extracted by machine pressing to assert pressure to the moromi. Other methods are employed to produce the more premium sake:

速
醸
SOKU
CENTRIFUGAL
SEPARATION

槽
搾
FUNE
FILTRATION

水
下酒
SHIKU

酒母
Shubo



CONVENTIONAL SAKE

NAMAZUKE

NAMA CHIZO



60C-65C
Pasteurisation

NAMAZUKE

NAMA



貯藏
Storage

NAMAZUKE

NAMA



60C-65C
Pasteurisation

NAMAZUKE

NAMA



貯藏
Storage

NAMAZUKE

NAMA



60C-65C
Pasteurisation

NAMAZUKE

NAMA



貯藏
Storage

NAMAZUKE

NAMA



60C-65C
Pasteurisation

NAMAZUKE

NAMA

貯藏
Storage

NAMAZUKE

NAMA

60C-65C
Pasteurisation

NAMAZUKE

N