Sake Production Process Flowchart

Rice Polishing
Using a rice milling machine, sake rice is polished down to isolate just the starch in each grain.

Washing/Soaking
Rice is then washed and soaked to begin introducing moisture into the grain and preparing the rice for steaming.

Steaming
Rice is then steamed at about 100°C (212°F) for about 1 hour.

Making Koji
Steamed rice is then sprinkled with koji mold spores. After 53 hours of attentive care, the result is molded Koji Rice.

Filtering
Fresh sake is then filtered to remove any impurities and make it clear.

Pressing
After about 30 days of brewing, the sake is ready to be pressed. This process separates the fresh sake from the unfermented rice solids known as “Kasu”.

Brewing
Next is preparation of the main mash or “Moromi”. The yeast starter is combined in the main brewing tank with 3 additions of water, rice and koji rice.

Yeast Starter
Over a 2 week period, yeast starter or “Shubo” is then made using water, rice, koji rice, yeast, and lactic acid.

Pasteurization
Next, pasteurization quickly heats the sake to kill any remaining enzymes and bacteria.

Maturing
The sake is then stored underground for a few months to mellow and smooth the flavor.

Dilution/Bottling
Water is added to bring the alcohol to around 15% and then there is a second pasteurization followed by bottling.

Finished Sake

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