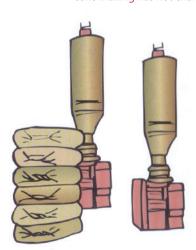
Until Japanese sake is made

The most important temperature management for sake making until sake is made. Kagawa prefecture says that quality control is difficult because of warmth. The following is a standard manufacturing process, but there are some differences depending on the sake brewery. In any case, the basics of sake making has not changed from long ago, and the judgment based on experiences of Du and his craftsmen is a game.



Start!

Rice polishing

Brown rice carefully selected only for liquor is polished to about four times the whiteness of usual rice which we



Steamesteaming rice

Rice then breathed in enough water from steam in the steam.



Koji making process

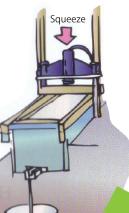
kojimuro, steamed rice, put the ratio of increase with Aspergillus oryzae



Shubo

Steamed rice yeast Charged water

Cultivate a powerful yeast (bacteria that eats glucose and make alcohol) in a liquor tank



A bottle

Ignition sterilization will be performed at the same time, and a label is stuck, and it's a product.



Blend

The liquor quality is arranged in the over-the-counter standard.



Storage

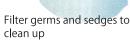
Heat to 65 degrees C to 70 degrees C to sterilize, stop working yeast.



Fire burning

Heat to 65 degrees C to 70 degrees C to sterilize, stop working yeast.







Moromi

moromi tank at about 15 degrees C, 20 to 25 days, by rice malt and saccharification to the alcohol fermentation by yeast.



Jyousou (Squeeze)

Squeeze mash with a press and divide it into liquor and sake cake



Sake cake

