

# Sake (日本酒)

Exploring methods and innovations in sake and a discussion on how they can be applied to beer



# What is Sake?

Most people think that sake is Japan's rice wine

However, sake and beer have more in common than most realize



# Sake starts with rice

Dozens of designated sake rice strains (rice suited for brewing)

Many breeding programs, just like with hops

Few brewers grow their own rice

Polishing techniques vary





# Sake also has a mash...sort of...

As with beer, sake needs fermentable sugars from rice to make alcohol

Boiled rice has to have the right consistency

Soaking the rice with perfect timing is key to this





# When the rice is perfect

Rice is boiled and spread out to cool evenly

As with beer, there are different boiling methods and vessels

- Mashing Time & Temperature etc.







# However, sake does have an extra step

Koji is a spore used to transform rice starches into fermentable sugars

Koji rooms are typically made of a special cedar

Most brewers consider koji-making the key step

Koji table may be neutral cedar or stainless steel









# Starting the fermentation

Shubo is the yeast starter

Yamahai and kimoto are two traditional techniques





# Fermentation Vessels

Most breweries use stainless steel tanks

However, there has been a recent revival of wooden vessels on a small scale (wooden tanks with rice-husk insulators)









# Finishing the beverage

Different filtering techniques

Different pasteurization techniques

Different ways of aging



# Ways to Enjoy

Hot

Cold

Room Temperature





# For More Info

[www.saketoday.com](http://www.saketoday.com)

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