

Sake Brewing Guide: five easy steps

日本語	English
1. 精米	1. Milling
2. 蒸米	2. Steaming
3. 澱粉から糖分の変換（麹を使って）	3. Changing starch to sugar with Koji mold
4. 酵母で発酵（糖分からお酒）	4. Fermenting with yeast (sugar to sake)
5. 絞りと瓶詰め	5. Pressing and bottling
<p>Example conversation 1:</p> <p>A: What is sake made of?</p> <p>B: Basically, it's made of only rice and water, and it uses two microbes, a special mold called Koji, and yeast, to produce alcohol.</p> <p>A: How do they make it?</p> <p>B: Well, there are five basic steps. First, milling; second, steaming; third, changing starch to sugar with Koji mold; fourth, fermenting with yeast; and finally, pressing and bottling.</p> <p>A: Very interesting!</p> <p>Example conversation 2:</p> <p>A: What is sake made of?</p> <p>B: Basically, it's made of only rice and water, and it uses two microbes, a special mold called Koji, and yeast, to produce alcohol.</p> <p>A: How do they make it?</p> <p>B: Well, first they mill the rice to take away the outer layers and expose the starch in the core. Then, they steam the rice to soften it. After that, they use Koji mold to change the starch in the rice to sugar. Next, they mix the sugary rice with yeast, which eats the sugar and produces alcohol. They continue adding sugary rice to the fermenting mash for several days. This point is different from beer brewing. In beer brewing, making the sugar and fermenting with yeast are separate steps using separate tanks. In sake brewing, these steps happen together in the same tank.</p> <p>A: Oh, I see.</p> <p>B: Finally, when fermenting is finished, they press the sake out and bottle it.</p> <p>A: Very interesting!</p>	