

Pure Sake Making Process

Japanese sake is usually made by a method known as “Heiko-Fuku-Hakko.” “Heiko” means at the same time. “Fuku” means “double” and “Hakko” means “fermentation.” There are two processes taking place during sake production; one of them is the enzymes of Koji making glucose from rice starch (saccharification); and the other process is Kobo making alcohol (and carbonic acid gas) from glucose (fermentation). Both of these processes are happening simultaneously in the same tank when sake is being produced. By this method, sake can be produced with an alcohol content of over 20%.

