

# Sake Task List

## Recipe:

10.00 lbs Rice  
02.50 lbs Koji  
02.00 gal Water  
00.75 tsp Yeast nutrient  
01.00 pn Epsom salt  
01.25 tsp Morton salt substitute  
01.00 pk Sake yeast (type: \_\_\_\_\_)

## Moto:

- Prep 2.5 c cold water by adding yeast nutrient and epsom salt, then add 0.5 c koji. (\_\_\_\_\_)
- Put 1.5 c rice and the koji + water in the fridge to soak overnight. (\_\_\_\_\_)
- Steam rice, then add to fermenter. Add chilled water + koji and mix by hand to break up clumps. Hold at 70°F for 2 days, stirring twice daily. (\_\_\_\_\_)
- Add yeast on top of moto. DO NOT STIR IN. Place in chill chest at 50°F overnight. (\_\_\_\_\_)
- Stir yeast in and allow to come up to 70°F. Stir twice a day for 3 days, then once a day for 3 more. (\_\_\_\_\_)
- Chill to 50°F and hold for 5 days. (\_\_\_\_\_)

## Moromi:

### [[Hatsuzoe]]

- On 5<sup>th</sup> day of above step, add 1.0 c koji to moto and stir. (\_\_\_\_\_)
- Put 2.5 c rice in to soak overnight at the same time as above step. (\_\_\_\_\_)
- Steam rice. Dissolve 1.25 ts salt substitute into 2.75 c chilled water. Add steamed rice to chilled water, then add to moto. (\_\_\_\_\_)
- Mix thoroughly with clean hands for 30 min, breaking up all clumps, then hold temp at 70°F. Stir every 2 hours for the next 12 hours, then twice daily for the next 2 days. (\_\_\_\_\_)

### [[Nakazoe]]

- Add 1.5 c koji to moromi and stir in. Also place 6 c rice in fridge to soak overnight. (\_\_\_\_\_)
- Steam rice, then add to 8.75 c chilled water. Mix thoroughly to cool, then add to moromi. (\_\_\_\_\_)
- Mix thoroughly with clean hands, breaking up all rice clumps. Hold at 70°F for 12 hours. (\_\_\_\_\_)

### [[Tomezoe]]

- After 12 hours have passed, stir all remaining koji into the moromi. At this time also soak the remaining 5 lbs of rice. (\_\_\_\_\_)
- Steam rice (in batches, if necessary). Add to 1 gal + 1 c of cold water. Mix thoroughly. (\_\_\_\_\_)
- Mix thoroughly with clean hands, breaking up all rice clumps. Hold at 70°F overnight. (\_\_\_\_\_)
- Chill down to 50°F and hold for the next three weeks for primary fermentation. (\_\_\_\_\_)