

Saké Brewing Calendar

Make a copy of this calendar each time you brew, and post it in your brewery as a guide to outline your progress. Two gallon recipe

1st day (Shubo day-1) start shubo yeast mash, set water, prep Date started: _____	2nd day (Shubo day 1/7) AM warm yeast, wash, steep, drain & stream rice PM stir	3rd day (Shubo day 2/7) Stir 2x @ 12-hours	4th day (Shubo day 3/7) maintain temp stir 2x @ 12 hours	5th day (Shubo day 4/7) stir 2x @ 12 hours	6th day (Shubo day 5/7) stir 2x @ 12 hours	7th day (Shubo day 6/7) begin lowering temp stir once
8th day (end Shubo, day 7/7) temp 59F/15C Buildup day 1 PM add koji and water to yeast mash Date started: _____	9th day (Buildup day 1/4) wash, steep, drain, steam rice Cool shubo to 50F add shubo to mash First Addition (Hatsuzoe)	10th day (buildup day 2/4) Odori ferment continue stirring @ 12 hours PM add koji for next addition	11th day (buildup 3/4) middle (naka) wash, steep, drain, steam rice, dry & cool, add to mash	12th day (buildup 4/4) final (tomezoe) wash, steep, drain, steam, dry cool, add to mash, mix PM stir @ 12 hours	13th day (Main 1) moromi PM stir @ 12 hours cool to 45F/7C if possible Date started: _____	14th day (main 2) stir @ 12 hour intervals maintain low temperature take gravity sample
15th day (main 3) through 18th day (main 6) maintain temperature 45-60F	16th day (main 4)	17th day (main 5)	18th day (main 6)	19th day (main 7) Maintain temperature take gravity sample	20th-22ed day (main 8- 10) maintain low temperature	21st day (main 9)
22nd day (main 10)	23rd-27th day (main 11) through 27th day (main 15) maintain low temp to finish	24th (main 12)	25th (main 13)	26th (main 14)	27th (main 15) Yodan Final rice-water adjustment Be careful Yodan date _____	28th (main 16)
29th (main 17)	28th-35th days (main 16- 23) final primary press / rack to secondary Date started: _____	31st day to 39th day (main 19-27) ten days resting maintain temperature 45F	40th to 48th day (main 28-36) top up ferms refrigerate hold 10 days Date started: _____	49th to 58th day (main 37-46) Rack, strain and fine Date started: _____	59th to 80th day Storage about 20 days (main 47- 68) pasteurize for aging Date started: _____	When ready bottle and finish pasteurize again Date started: _____