

Sake(Doburoku) Kit

大和魂 Yamatodamashii

Ingredients: Rice,Koji,Yeast,Lactic Acid
Contents: 400g
Origin of the product: Japan
Good before the end of Jan. '2014

Instructions:

- 1) Heat 1.5 liters of water to 100F. Add Sake ingredients and water to a 2L pet bottle or a one gallon glass jar (growlers work well for this). Stir well.
- 2) Maintain the Yamatodamashii at about 100F for 5-6 hours in order for the koji to get going and to start breaking down the rice. Since the yeast is already added in the kit, fermentation begins at the same time, so be sure to use an air
- 3) Keep 65-79F for 2-3 weeks stirring one time every day. At this point you have made what is called "Doburoku" or "Sake with Rice". In Japan, it is said that this method was the traditional way to consume Sake, by eating the Doburoku.
- 4) To make Sake, strain it with hop bag. It is ready to drink now, but letting it age 2-3 weeks will allow the flavors to blend and become much more enjoyable.

To make finer Sake or Doburoku.

- 5) Using a bigger jar, 2 days after Step 2, add half of another Yamatodamashii package along with 700cc of 100F water. The next day, add the remaining Yamatodamashii and 800cc of warm water. Continue from Step 3.

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