



# Introduction & Guide

## Sake Kit

Whether this is your first homebrew experience or your hundredth, we at Barrel Brew would like to welcome you to this sake making adventure. A process honed over long generations in Japan, the making of Sake can be intimidating and complicated. As a result, in an effort to make Sake a more appreciated treat, we have created a recipe that is a simplified and approachable adaptation meant for those taking their first steps. We hope that this first foray into Sake-making will whet your appetite and send you on a life-long journey of sake making perfection. Enjoy your kit!

### A Note on Raisins

As with any ingredient, your choice of raisins will subtly affect the sake you make in both terms of color and taste. Before undergoing a color filtration, sake naturally has a pale yellow coloration.

## Instructions

1. Before getting started you will need 1 lb. white raisins and 2 1/2 lbs. sugar.
2. Prepare a solution of sanitizer and sanitize the bucket, lid and airlock (prepare just enough as you will need more in later steps). Keep some solution to fill the airlock.
3. Rinse the rice and chop the raisins. Place both in the muslin bags, tie off, place in bucket and pour in 7 pints hot water. Crush one Campden Tablet and pour into bucket along with 2.5 tsp. of the Acid Blend. Stir together while slowly pouring in 2 lbs. of sugar.
4. Close the bucket with the provided lid. Fill the airlock to the fill line with prepared sanitizer and push snugly into the grommet hole. Let sit for 48 hours in a dark temperature controlled area.
5. Add half of the packet of yeast and 1 tsp. Yeast Energizer. Close the bucket again and let sit for 3 days while being careful to stir everyday and press the pulp to help extraction.
6. Stir in another 1/4 lb. dissolved sugar. After 6 days carefully strain the juice from the bag and remove.
7. Prepare more sanitizer and sanitize the jug, stopper, tubing and siphon. Siphon the sake from the bucket into the jug and try to leave as much trub behind as possible. Plug the stopper and airlock into the jug.
8. After 3 days stir in a 1/4 lb. of sugar and then wait for three weeks.
9. Sanitize and siphon once again (into the bucket or a pot and back into the jug) to help clear the sake. Sample and enjoy but wait another two months before truly digging in!



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