Moromi （もろみ）
The main mash

Moromi is a mixture of *shubo, koji,* steamed rice and water. In a tank, rice starch is converted to sugar and fermentation occurs. Well-fermented *moromi* is filtered and the collected liquid is sake.

Kasu-buai （粕歩合）

Indicates how much sake cake remains after the sake has been filtered from the *moromi*. For example, from 100 kg of sake rice, a *kasu-buai* of 25% indicates there is 25 kg of remaining residue. For the *josen* class, the *kasu-buai* percentage may be 30% or less. For the *daiginjo-shu* class, the *kasu-buai* percentage is usually from 50 to 60%.

Orisage （澱下げ）
Removing the sediment

Sake sometimes loses its clarity during a long period of storage. This is because protein in the sake precipitates out as sediment. To remove this sediment, brewers traditionally use some kind of remover such as persimmon juice tannin. This process is referred to *'orisage'* and often used for other *jozo-shu,* as well.

Other terms

Kasseitan （活性炭）
Activated carbon

To stabilize quality, brewers sometimes add *kasseitan* (powdered activated carbon) to sake. Activated carbon absorbs the impurities and is then filtered out. Each brewery has its own method of using activated carbon, which controls its own particular sake characteristics.

Kan （燗）**: Warm sake**

Kan is the traditional way to drink sake. It is normally heated to around 42 to 45˚C.

Kuramoto （蔵元）***/ Toji*** （杜氏）

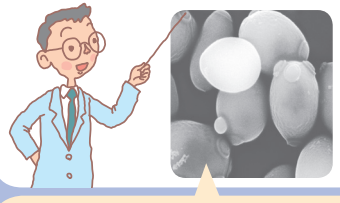
Kuramoto refers to the brewery or the brewery owner. *Toji* means an expert in sake brewing (as a brew master is for beer) and a *toji* is regarded as the leader of the brewery workers.

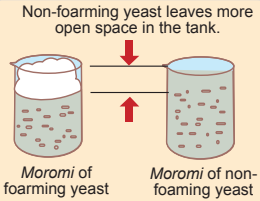
National New Sake Awards
（全国新酒鑑評会）

This is the biggest competition in Japan for *ginjo-shu* produced during the previous winter season. It was started in 1911. The contest is now held jointly once a year by the 'National Research Institute of Brewing' and the 'Japan Sake and Shochu Makers Association'. Each brewery is allowed to send only one *ginjo-shu* to the exhibition. Gold prizes are awarded to excellent sakes. There were 920 entries from all over Japan in 2009.

The major *kyokai-kobo* (sake yeast strains) and their features

	Varieties	Characteristics
Foaming yeast	No. 6	Strong in fermentation, produces a mellow flavor, and is suitable for creating a light taste.
	No. 7	Vivacious flavor, suitable for producing *ginjo-shu* and ordinary sake
	No. 9	Vivacious flavor and fruity aroma of *ginjo-shu*
	No. 10	Low acidity, and notably fruity aroma of *ginjo-shu*
	No. 11	Low amino acid content
	No. 14	*Kanazawa kobo*: Low acidity, suitable for producing *ginjo-shu*.
Non-foaming yeast	No. 601	Same as No. 6
	No. 701	Same as No. 7
	No. 901	Same as No. 9
	No. 1001	Same as No. 10
	No. 1401	Same as No. 14
	No. 1501	*Akita* type, *Hana kobo* AK-1: Low acidity and suitable for producing *ginjo-shu* with a fruity aroma.
	No. 1801	Mild and tasty, with lively aroma, suitable for making *ginjo-shu*.





Non-foaming yeast

After starting *moromi*, most sake yeast foams for 4 to 10 days. One of the good points about using a non-foaming yeast is that workmen are relieved of the hard task of removing the foam, thus easily providing more space available in the tank for making sake. Furthermore, they do not need to worry about *moromi* causing an overflow from a tank because of active fermentation of the *kobo*. Non-foaming yeasts are new types bred by the National Research Institute of Brewing.