

しょうちゅう造り

Shochu Distilling

Shochu is distilled from a mash of shochu-koji and main ingredients. Its mash (moromi) is similar to sake mash, but its ingredients are different from those of sake. If you put steamed sweet potato into the mash, it will be called "imo-shochu", or sweet potato shochu. There are various types of shochu such as rice shochu, barley shochu, buckwheat shochu, and green tea shochu. Shochu-koji is steamed rice or steamed barley or pellets of steamed potato that are covered with shochu-koji mold. Shochu-koji mold produces a large amount of citric acid. Therefore, the fermentation temperature of the 2nd shochu mash is generally a little higher than that of red wine, thanks to the mash's high acidity. The ingredients of shochu are steamed grain or steamed potato, shochu-koji, water and yeast. First, you have to make the starter mash (1st moromi) with the use of shochu-koji, water, and yeast. After fermentation you need to put the 1st moromi into a much bigger tank, and then add water, steamed grain or steamed potato. In the moromi, shochu-koji enzymes convert starch into sugar, and yeast metabolizes the sugar into alcohol at the same time. After the 2nd fermentation you have to distill it, and finally you will have shochu.

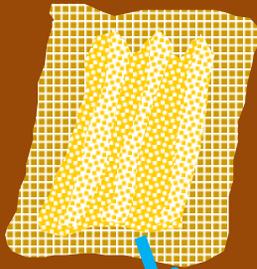
Shochu-Yeast

酵母



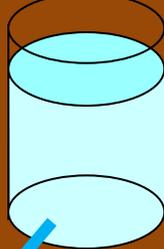
Shochu-koji

麹



Water

水



Main Ingredient
(e.g. Steamed grain)

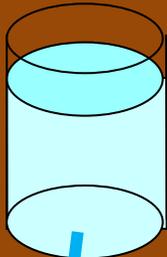
蒸した主原料



Barley, Rice,
Potato, etc.

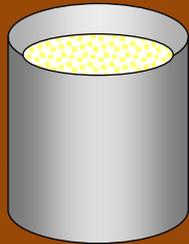
Water

水



1st Moromi
(Starter Mash)

一次もろみ



2nd Moromi

二次もろみ

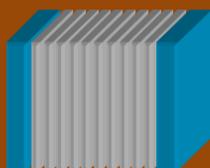


Shochu



Filtration

ろ過



Distillation

蒸留

