



The Passion of Sake Brewing



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North American Sake Brewery

Charlottesville, VA



North American Sake Brewery

- Virginia's First Sake Brewery
- Founded in Charlottesville, VA in 2018
- Traditional & Experimental styles of sake
- Hand Crafted







What is sake?

A fermented alcohol beverage made from rice

Japanese in origin

Smooth, light, and delicious

Gluten Free, Low carb, Low sugar

Complex like a wine

Slightly higher ABV than wine
15-20%

Fresh brewed like a beer,
Not distilled

Pairs wonderfully with food

Shared with friends and family



History of Sake

Sake is a traditional Japanese brew made by fermenting rice. It is Japan's national beverage and is used during formal ceremonies, weddings, special events, and holidays. Sake is deeply tied to the seasons and the rice harvest with the brewing season starting in the winter to allow the tanks to become cold enough to make sake.

While the exact origins of sake are unclear with records reaching back at least 2500 years, it is believed to begin in China with the start of rice cultivation. Japan is really where the brewing of sake became an art and koji methods were refined during the Nara Period (710-794). Through the next 500 years, sake was being brewed in Shinto Shrines and Buddhist temples originally to appease the gods, but by the sixteenth century, breweries began to be established for sake to be drunk by the masses. In the Edo Period (1603-1868) the techniques for sake began to change toward less sweet and lighter flavors. New methods surrounding filtration brought about clear sake. In the Meiji period (1858-1912) sake hit the international scene and there were said to be over 27,000 breweries in Japan with large producers established in Kobe and Kyoto. Sake continued to evolve as time progressed and was heavily influenced by the coming world wars. With rice being rationed the sake industry collapsed and many sake breweries were forced to blend with cheaply distilled alcohol and much richer sake became popular. This brings us to the modern period in which new classifications based on rice polish ratios gave birth to the ginjo boom of the 1970s. These new styles refined flavor and aroma as well as pushed toward more artisan sake.

Today sake is experiencing an international resurgence with America being the highest importer of sake. New craft sake breweries in the US are popping up around the country while the general population is embracing this ancient and beautiful drink.





A man wearing a white baseball cap and a black t-shirt is focused on his work in a brewery. He is leaning over a large pile of white, fluffy rice. In the foreground, another person's hands are visible, holding a small metal cup and pouring liquid onto the rice. The background shows another person in a dark t-shirt standing in a wooden-walled room. The overall scene is brightly lit, emphasizing the texture of the rice and the concentration of the workers.

How is Sake Brewed?

4 Key Ingredients



Rice



Water



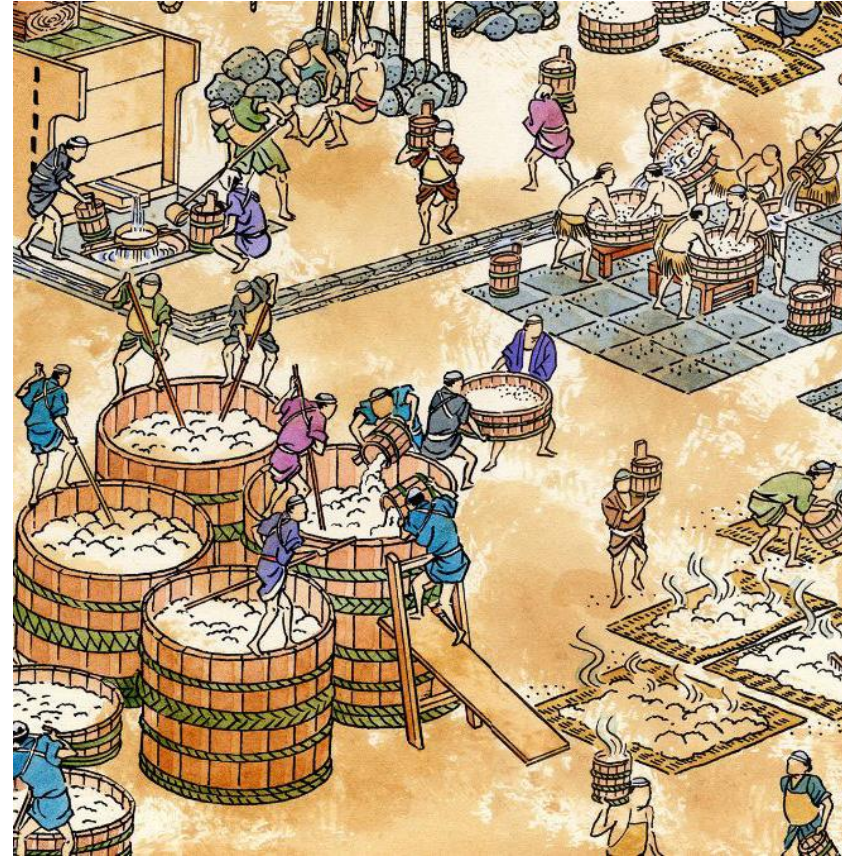
Yeast



Koji Rice

A Couple of Key Concepts

- Importance of Milling Rice and Starch
- Rice does not have sugar, so we need an enzymatic conversion of starch to get our sugars. (Koji)
- Koji making is an art unto itself (soy, miso, sake, miren)
- Everything all together in the tank for the duration
- Multiple Parallel Fermentation
- Open fermentation
- No starting gravity/monitoring
- ~30 days of cold fermentation



Basics of the Brewing Process

Core Process: Steaming Rice

Koji Making

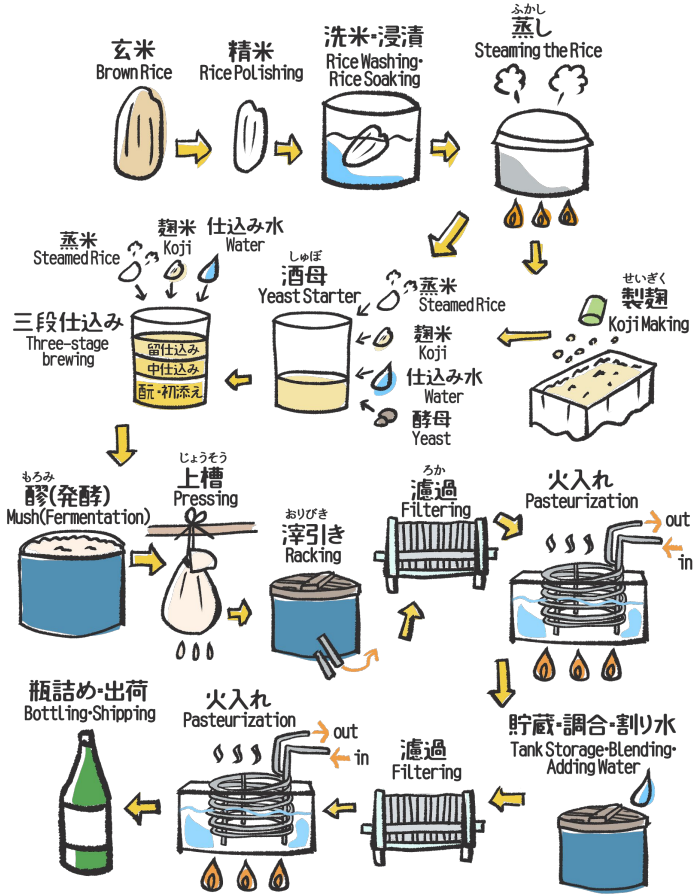
Shubo

Moromi Building - 3 Stage Addition

Fermentation

Pressing

Bottling/Pasteurizing



Rice Steaming

- Washing
- Soaking
- Draining
- Steaming



Pro Method



Home Method



Koji Making

- 2 day process
- Spreading spores
- Mixing
- Growth/Watching temps



Pro Method

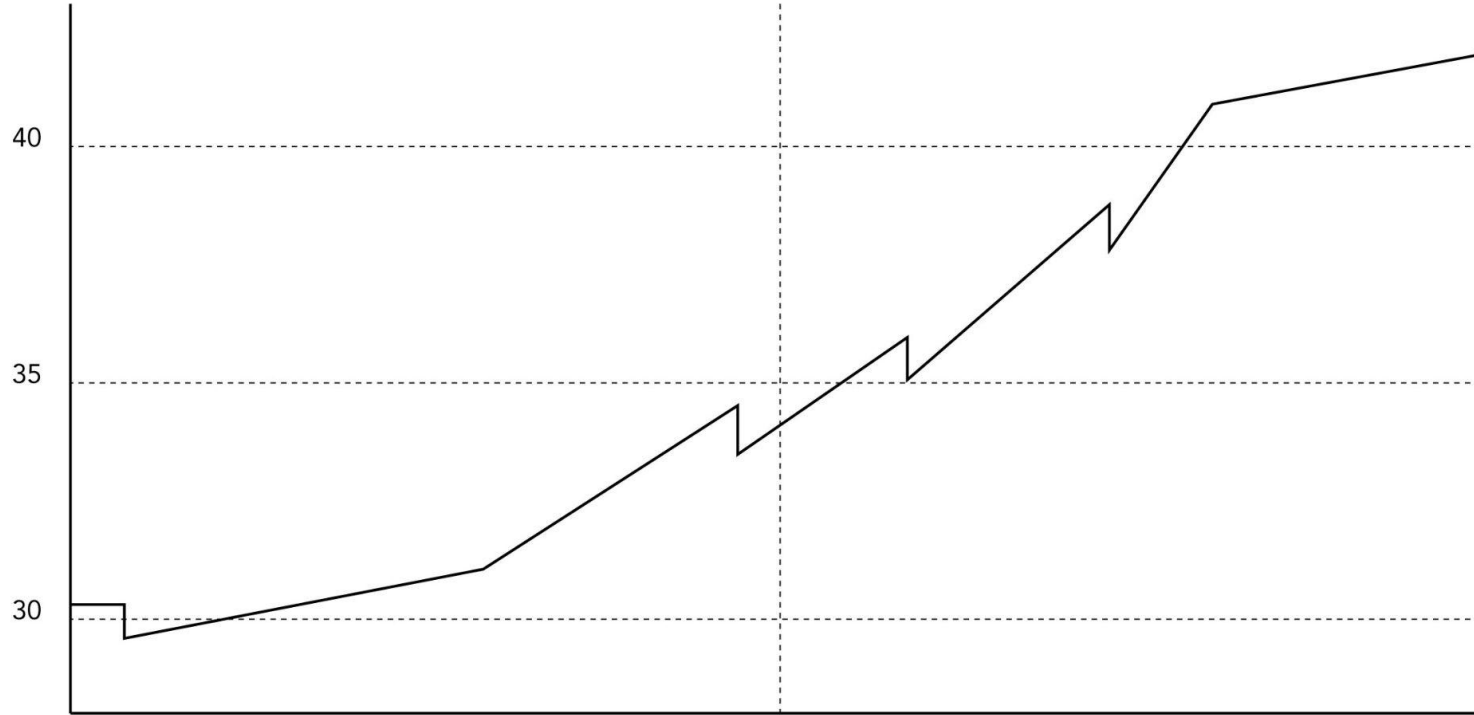


Home Method



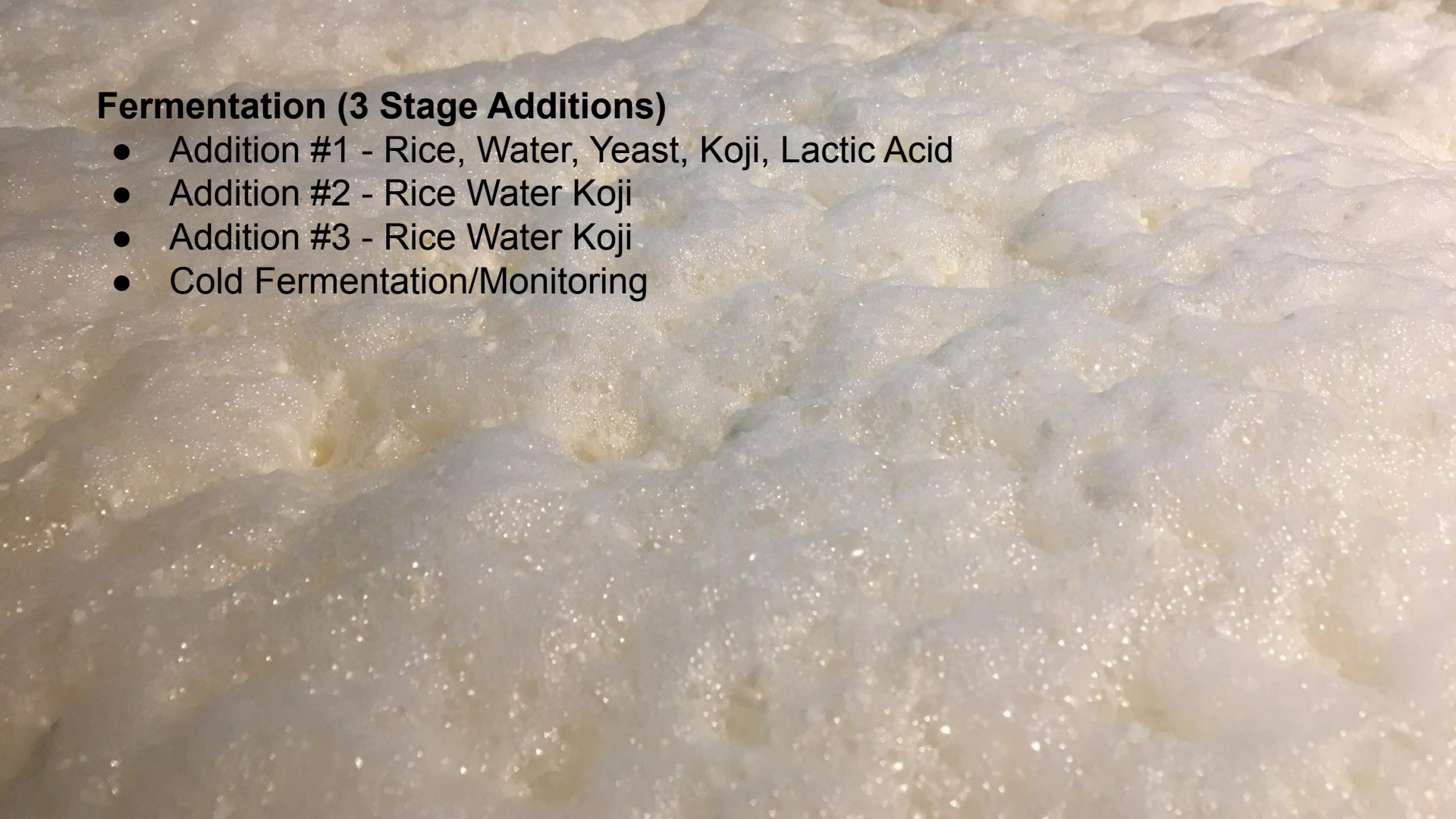
DAY 1

DAY 2



WARM AND TOGETHER

REMOVE HEAT AND MOISTURE



Fermentation (3 Stage Additions)

- Addition #1 - Rice, Water, Yeast, Koji, Lactic Acid
- Addition #2 - Rice Water Koji
- Addition #3 - Rice Water Koji
- Cold Fermentation/Monitoring

Pro Method



Home Method



Pressing/Bottling

- Removing the solids (Kasu) from the mash
- Settling/Clearing
- Bottling
- Pasteurization



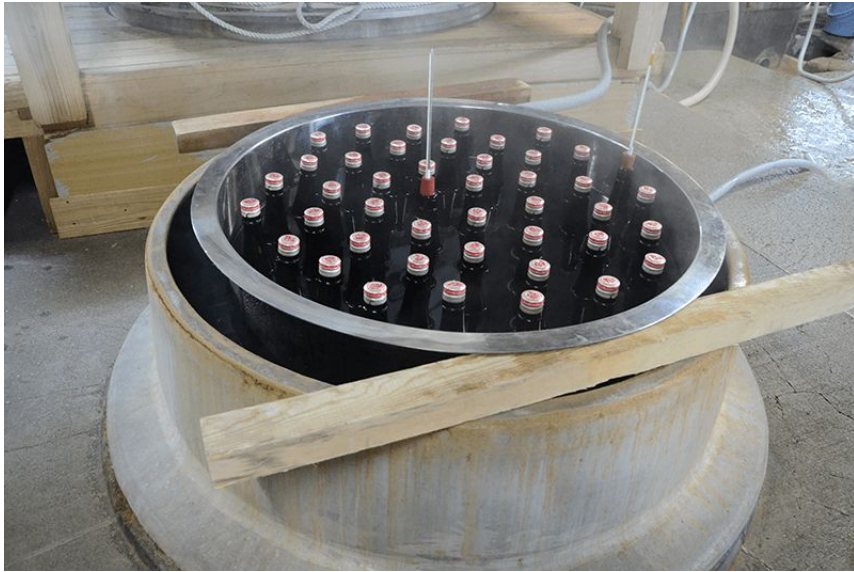
Pro Method



Home Method



Pro Method

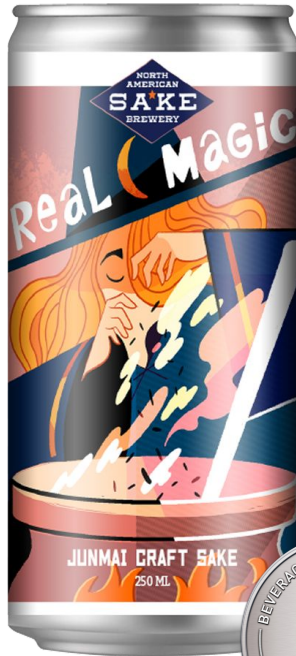


Home Method





KANPAI!!!



REAL MAGIC

JUNMAI

Clear, mellow, and smooth with notes of pear, crisp apple, and a long umami finish. This great American craft sake is a traditional junmai grade made only from rice milled to 70% making it well rounded, hitting all the right notes.

PEAR • MELLOW • UMAMI

14% ABV

** 2020 World Sake Challenge Silver Medal*



QUIET GIANT

EXTRA DRY GENSHU

We let this sake ferment long and cold, allowing it to become extra dry and boosting the alcohol content. This renders the sugar dry giving it earthy, cedar flavors while remaining extra smooth.

CEDAR • EARTHY • UMAMI

18% ABV



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