



HITACHINO NEST SAISON DU JAPON

This unique saison is brewed with *Koji-kin* (*Aspergillus oryzae*) which is a vital ingredient to create sake, and fermented by a combination of sake yeast and Belgian saison yeast.

Koji is first liquefied in a separate cooker for starch conversion to create glucose and citric acid, then transferred into the malt mashing tank.

Sake yeast is used in the primary fermentation mainly work for glucose, and the Belgian yeast to complete the secondary fermentation.

Fragrant yuzu juice is added at the very end of the fermentation to keep the fresh flavor.

This beer has a distinctive sweet flavour of rice *koji* and a natural acidity caused by the fermentation with an aromatic kick of *Yuzu* citrus.



UNIQUE INGREDIENTS

麴 KOJI

Aspergillus oryzae

Koji, or *koji-kin* (*Aspergillus oryzae*) is a mold that's commonly used in traditional Japanese food such as *miso*, *soy sauce*, *shochu* and *sake*.

Koji contains various enzymes which break starches into fermentable sugar (glucose), and is responsible for the complex flavors created in the brewing process.

Koji has been designated as the National Fungus of Japan (*kokkin*) by the Brewing Society of Japan.

柚子 YUZU

Yuzu is a Japanese citrus fruit likened to a wild mandarin orange crossed with a lemon. The fruit has a delightful citrus aroma with a floral tone and it is widely used as seasoning for Japanese cuisines.



MALTS:

Pilsen Malt, Munich Malt
Wheat Malt, Raw Wheat

HOPS:

Perle, Kent Golding,
Hallertau, Pacifica

OTHER INGREDIENTS:

Koji Rice, YUZU Juice

YEASTS:

Belgian Saison Yeast, Sake Yeast

IBU: 16

EBC: 8

ABV: 5.0%

AVAILABLE IN:

24 x 330ml bottles

Bar-code: 4934418611793

30L & 20L kegs



Kiuchi Brewery

SINCE 1823.

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