

Koji Troubleshooting

Having issues with your Koji? Let us help you through it. Just copy this form, fill it out, and paste it into the [koji](#) or [sake](#) discords so we can help faster. We ask these questions anyway, so it's best to gather the information in advance. Metric units preferred plzzzzzzzz.

Describe or add a photo of your chamber.

- Dimensions (h x w x d):
- Insulation (cooler, fiberglass, wood, etc):
- Heating method:
- Humidification method:
- Do you control your heat/humidity electronically:
- Do you measure your rice temp electronically:

Procedure questions (fill out what you can):

- Do you practice very strict requirements for washing and sanitizing hands (or using new gloves) when koji is handled?
- Assuming a typical 48 hr growth window, what hour are you at from inoculation?
- What hour did you start to see this issue?
- Rice Prep
 - Rice variety and polishing rate:
 - Dry Rice weight:
 - Post Soak weight:
 - How long did you let the rice drain?
 - Post Steam weight:
 - Did you perform hineri-mochi?
 - Did the rice stick to your hands?
- Inoculation:
 - Pre-inoculation weight:
 - Koji-kin spore type (ex. Higuchi funjoukin):
 - Weight of spores used (ex: 1g per 1kg rice):
 - Rice inoculation temp:
- Max Chamber Temp:
- Max Chamber Humidity:
- Max Koji temp:
- Dekoji weight:

Subjective Aspects:

- Describe the texture of the koji at the moment you noticed this problem:
- Describe any noticeable smells or flavors (good or bad):