Cheese Making Record Sheet

Make Date | Start PH

Cheese type | Book/Recipe | Cheese Number

Amount Milk | Source | ☐ Raw ☐ Homogenized ☐ Pasteurized

Starter

Starter | Temperature | Ripen Time | PH Target | PH Actual

Amount | ☐ Thermophilic ☐ Mesophilic ☐ Citric Acid ☐ Tartaric Acid ☐ Yogurt ☐ Buttermilk

☐ Calcium chloride Amount | Diluted in | of water. Temperature | PH Target | PH Actual

Rennet

Type ☐ Animal ☐ Vegetarian Amount | Diluted in | of water Temperture | PH Target | PH Actual

☐ Liquid ☐ Tablet ☐ Lipase Amount of Lipase | Wait Time (clean break)

Notes

Cut

Size | Rest for | Raise Temp to | In Minutes | Rest for | Temp | PH Target | PH Actual

Remove Curd

☐ Remove whey to level of curd ☐ Scoop to colander ☐ Pour in colander Temperature | PH Target | PH Actual

☐ Add water to raise/ lower/keep the same temperature Temperature target | Hold Time

Notes

Salt

Type | Amount | ☐ Cheddaring Minutes | at PH | Brine percent | Time Hrs

Mold type

Press

1st press weight/PSI		Hours/minutes	PH Target	PH Actual
2nd press weight/PSI		Hours/minutes	PH Target	PH Actual
3rd press weight/PSI		Hours/minutes	PH Target	PH Actual
4th press weight/PSI		Hours/minutes	PH Target	PH Actual

Average PH targets

Feta -pH is 4.7 - **Camembert** --The pH should be 6.2 - 6.3. to cut curds,turn hoops till pH is 4.6-4.9 **Blue Cheese** -pH is 4.5 - 4.7 (similar process as Camembert) **Colby** -whey pH 6.2 - 6.3 to cut curds, finishing at 5.3 **Gouda** -Whey pH should be 6.4 - 6.45 to cut curds, finishing at pH should be 5.15 -5.25 **Romano**--pH is 6.1 - 6.2 drain whey **Swiss Cheese** --pH 6.55 - 6.50, 5.2 - 5.4 when removed from press. **Cheddar** -whey pH 6.2-6.3 discard whey, final process pH is 5.4-5.3