

# Curd Nerd Cheese Log



<b>Cheese:</b>		<b>Cheese Number:</b>		<b>Date Made:</b>	
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<b>Milk:</b> <i>(raw or store, source or brand)</i>	<b>Amount:</b>

<b>Cultures Used:</b> <i>(name)</i>	<b>Amount:</b>	<b>Temp:</b>	<b>Time:</b>

<b>Coagulation:</b> <i>(inc Brand)</i>	<b>Amount:</b>	<b>Temp:</b>	<b>Time:</b>
Rennet -			
Dilution -			
Set or Flocculation Time		<b>Multiplier</b>	

<b>Curds:</b>	<b>Temp:</b>	<b>Time:</b>
Initial Curd Size		
Resting Period		
Cooking Time		
Final Curd Size		
Cooking/Stirring Time		
Washing Agent and Amount		
Draining Curds		

<b>Pressing:</b>	<b>Weight/Time</b>	<b>Aging/Affinage:</b>
First Press		Drying Time/Temp
Second Press		Aging Temp/Humidity
Third Press		Final Aging Period

<b>Brining:</b> <i>(water/salt)</i>	<b>Time</b>
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<b>Molds</b>			
<b>Day:</b>	<b>Date:</b>	<b>Colours:</b>	<b>Treatment:</b>

<b>Notes</b>
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