

CHEESE	Stilton #1	March 11, 2016
Original Recipe	Caldwell page 223	
Ingredients	5 gallons Pure eire raw milk. 1/8+ tsp MA-4000, 1/32- tsp LM-57, 1/8 tsp P.R. rehydrated. 1 tsp CaCl, 1/2 tsp rennet, 2.5% NaCl. Rehydrate P.R. in 89F 1/4 cup milk.	
Equipment	6 gallon vat, controllers, utensils , etc. Use 6 inch PC mold	
1. Milk / quantity	5 gallons pasteurized whole milk	
2. Prepare milk	Warm to 70F	
3. Cultures	Sprinkle on top, soak 5 minutes, mix for 4 minutes, add P.R., ipase, CaCl	
4. Ripening Time	Increase temperature to 89F over 15-30 minutes.	
5. Renneting	1/2 tsp (32 drops) in 1/4 cup water stir 2 minutes, still	
6. Coagulation	Floc goal 30 min, 2X for 60min cut goal. Actual time = 25 minutes	
7. Cut Curd	1 inch cubes, rest 10 minutes, no stirring	
8. Wheel Form	Ladle curds into cloth lined perforated pan. Drain and then bundle and drain in pot @ 89F. Cover and let drain. Tighten knot every 60 minutes for two hours. Maintain 89F. Goal pH 6.36 Unknot ball on drain board @ 89F. Turn ball every hour until curd pH is 4.6 to 4.6. (~7 hours) Weigh ball and add 2.5% salt to 1 walnut size chunks. Mix well don't break up chunks.	
9. Molding	Place chunks into open mold, no cloth. Turn @ 30 minutes, 3 hours, 12 hours and then daily for 2 to 4 days until sides loosen. Temp 89F >> 68F by 2nd day. Unmold and smooth. Move to cave.	

AFFINAGE: 55F, 90% RH turn daily for 1st month. Wipe with 3% salted water daily for 1st week.
Pierce at 3-5 weeks from sides at up and down angle. Move to 44F for 6-15 months turn weekly as needed or refrigerate in foil.

COMMENTS: Curd seemed dry going into mold. Knit is good but curd is hard after 3rd turn.
Very little drainage. Blue appears in top and bottom in cracks 4th day.

Make Log

TCD	Timer	Set Point	Presto	Milk	pH	Comments
7:35am		60F				Milk in vat
7:40						Begin heating
7:45		68F			6.71	pH of milk
7:55						Add cultures
8:00		71F				Add hydrated PR, stir
8:31		87.8F				Add rennet
8:56						Floc time = 25 minutes
9:21						Cut curds
9:30						Start ladling into perforated vat
9:50						Finished filling vat
10:20					6.57	Curd pH
11:20					6.42	Curd pH
11:45					6.34	Clothed into ball with slilton knot in vat
12:45pm					6.08	Flipped
2:00					5.83	Flipped
3:00					5.53	Flipped
4:00					5.38	Flipped
5:00					5.17	Flipped
6:00					5.13	Flipped
7:00					5.04	Flipped
9:00					5.01	Milled curd, salted
9:30					4.96	Into mold, curd seems dry
10:00						First turn
1:00am						2nd turn
7:00						1st 12 hour turn
7:00pm						2nd 12 hour turn
4th day						First blue appears.