

**Cheese log:**

**Type:** \_\_\_\_\_

**Cheese #** \_\_\_\_\_

**Start date:** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

**Mature Date:** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

**Ingredients:**

**Milk:** \_\_\_\_\_ **L**    **Raw / Whole / 2% / Skim / Whey**

**Culture:** \_\_\_\_\_

**Rennet:** \_\_\_\_\_

**CaCl:** \_\_\_\_\_

**Misc:** \_\_\_\_\_

**Temperatures/Times**

**Milk:** \_\_\_\_\_ 'C (start temp)

**Culture:** \_\_\_\_\_ 'C    **Ripen:** \_\_\_\_\_ /min

**Ren/CaCL:** \_\_\_\_\_ 'C    **Set:** \_\_\_\_\_ /min

**Cut:** \_\_\_\_\_ in    **Heal:** \_\_\_\_\_ /min

**Stir:** \_\_\_\_\_ 'C    **Time:** \_\_\_\_\_ /min

**Stir 2:** \_\_\_\_\_ 'C    **Time:** \_\_\_\_\_ /min

**Stir 3:** \_\_\_\_\_ 'C    **Time:** \_\_\_\_\_ /min

**Settle:** \_\_\_\_\_ /min

**Additional.steps:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Pressing time/weight:**

**Press 1:** \_\_\_\_\_ lbs \_\_\_\_\_ /min

**Press 2:** \_\_\_\_\_ lbs \_\_\_\_\_ /min /hours

**Press 3:** \_\_\_\_\_ lbs \_\_\_\_\_ /min /hours

**Press 4:** \_\_\_\_\_ lbs \_\_\_\_\_ /min /hours

**Brine:** yes / no \_\_\_\_\_ /hours **Turn:** \_\_\_\_\_ /hours

**Dry time/temp:** \_\_\_\_\_ 'C \_\_\_\_\_ /days

**Aging.steps:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Storage temp:** \_\_\_\_\_ 'C

**Store date:** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

**Final results or comments:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Flavour:** \_\_\_\_\_

**Texture:** \_\_\_\_\_

**Mould:** \_\_\_\_\_

**Overall rating:** \_\_\_\_\_ /10