

Gouda attempt 2

25 November 2017

Materials: 20 liters of raw Jersey Milk, transported on day of milking at 6 deg C, held at 5 deg C overnight before use.

Making: 0 00:00:00 Start, gently heat to 31 deg C
0 00:54:00 Add starter (4 ice cubes of pre made Gouda Starter mixed with 200 mls sterilised milk overnight at 12 deg C - nicely active)
0 01:55:00 Added 5ml rennet in 100ml of pre-boiled water and stirred for 30 seconds
0 02:07:00 Saw floc point at 12 minutes
0 02:15:00 Mushy break at 20 minutes
0 02:22:00 Clean break at 27 minutes
0 02:28:00 Cutting curds at 33 minutes into 1-2 cm sized cubes
0 02:34:00 Finished cutting curds, letting rest for 2-3 minutes
0 02:37:00 Gently stirring curds for 10 minutes keeping temperature constant
0 02:45:00 Letting curds settle to bottom of vat and draining off 1/3 of whey
0 02:55:00 Adding 4 litres of pre-boiled water at 50 deg C Stirring slowly
0 03:15:00 Adding 3 litres of pre-boiled water at 50 deg C Stirring slowly
0 03:25:00 Stirring slowly
0 03:35:00 Compressing curds under whey
0 03:50:00 Draining whey
0 04:00:00 Hooping up
0 04:10:00 Light pressing
0 04:43:00 First turn increasing pressure
0 05:40:00 Second turn increasing pressure to max
0 06:26:00 Continuing pressing
0 07:25:00 Continuing pressing
0 08:30:00 Continuing pressing
0 08:45:00 Taking out of press (pressure was way too hard, had to cut cheese cloth off cheese), moving into brine
1 06:45:00 Moved into drying room (12 deg C 85% RH)

Formed Yield: 3.313kg (16.6%)

Final Yield:

Affinage:

