Cheese Making Record

Cheese:	Cheddar from Ricky Carrol's book	11:18 AM	Date	1/20/2018	
Milk:	*Amount Used:*	*Description: PH before starter 6.79 Temp 83 degrees*			
Type & Quantities of Milk:	4 gal Raw milk				
Type & Quantities of Milk:					

Bacterial Cultures:	*Name/Amount Used:*	*Bacterial Culture:*		*Actual pH*	*Target pH*	
Primary Culture #1:	Pre packet 1/8 + 1/32 tsp	Time/Temperature Added:	11:18 AM @87 degrees	6.79	6.5 - 6.8	water bath 89 degrees
Primary Culture #2:		Time/Temperature Ripen:	45 minutes @86 degrees			
Primary Culture #3:		Time/Temperature Added:				

Other:	*Name/Amount Used:*	*Other Additions:*		*Actual pH*	*Target pH*	
Calcium Chloride:		Time/Temperature Added:				
Ammato:	1 tsp in 1/4 cup water	Time/Temperature Added:	11:50 AM wait 10 min	6.73 Milk		water bath 85 degrees
Molds:		Time/Temperature Added:				
Molds:		Time/Temperature Added:				
Aroma Cultures:		Time/Temperature Added:				

Coagulation Agent:	*Name/Amount Used:*	*Coagulation:*		*Actual pH*	*Target pH*	
Rennet:	1 tsp in 1/4 cup water	Time/Temperature Added:	12:00 PM @ 87 degrees	6.73 Milk		
Temperature at Renneting:	86 degrees	Time/Temperature Added:				
Flocculation Multiply:	3.5 X 18 minutes	Time/Temperature Added:				
Flocculation Time:	63 minutes	Time/Temperature Added:	12:58 PM @ degrees			

Curds:		*Curd:*		*Actual pH*	*Target pH*	
Initial Curd Size:	1/2 inch	Time/Temperature Cut:	1:00 PM 87 degrees			
Resting Period:	10 minutes	Time/Temperature Rested:	1:10 pm 86 degrees			
Cooking Time/Temp:	raise to 100 over 30 min	Time/Temperature Stirred:	1:10 pm 86 degrees	6.61 whey		
Final Curd Size:	1/4 inch	Final Cut Time/Temp:				
Cooking /Stirring Time:	30 minutes @ 100 degree	Time/Temperature:	1:40 pm @ 100.5 degrees	6.56 whey		
Resting Period:	40 min @ 100 degrees	Time/Temperature:	40 minutes	6.39 whey	6.5	PH 6.51 in 20 min 6.46 in 30 min
Washing:	n/a	Time/Temperature:	2:25 pm cut to milling			
Draining/Milling: Curd:	20 min drain 2 hour hold	Time/Temperature:	2 Hr milling @ 86 degrees			curd ph 5.88 30 min 5.60 1 hr in
Salt/Amount:	Salt 37 ml / 2 1/2 Tsp	Time/Temperature:	Salt @ 2 hours	5.36	5.55	PH 5.54 1:30 in

Pressing:	*Weight / Time*	*Aging/Affinage:*		*Actual pH*	*Target pH*
Mold used:	Hard cheese mold	Drying Time/ Temperature:	4 days @ 65 degrees		
First Pressing:	3 LBS @ 20 Minutes	Aging Time/Humidity:		N/A	
Second Pressing :	10 LBS @ 12 hours	Minimum Aging Time:	1 year	curd 4.99	
Third Pressing:	20 LBS @ 24 hours	Actual Aging Time:			5.1

Tasting Notes - Age:	Tasting Notes - Age:	Tasting Notes - Age:	Tasting Notes - Age:	Tasting Notes - Age:	
Flavor:	Flavor:	Flavor:	Flavor:	Flavor:	
Texture:	Texture:	Texture:	Texture:	Texture:	
Moisture:	Moisture:	Moisture:	Moisture:	Moisture:	

Notes:

http://www.deejayssmokepit.net