

Cheese Making Record

Cheese:		Monterey Pepper Jack 200 easy cheese book	10:40 AM	Date	1/27/2018
Milk:	Amount Used:	<i>Description: PH before starter 6.74 Temp 88 degrees</i>			
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 1/4 tsp	Time/Temperature Added:	10:45 AM @89 degrees	6.74 milk	6.5 - 6.8
Primary Culture #2:		Time/Temperature Ripen:	45 minutes @89 degrees		
Primary Culture #3:		Time/Temperature Added:			
Other:	Name/Amount Used:	Other Additions:		Actual pH	Target pH
Calcium Chloride:		Time/Temperature Added:			
Ammato:		Time/Temperature Added:			
Molds:		Time/Temperature Added:			
Molds:		Time/Temperature Added:			
Aroma Cultures:	Dryed red pepper flake	Time/Temperature Added:			
Coagulation Agent:	Name/Amount Used:	Coagulation:		Actual pH	Target pH
Rennet:	1 tsp in 1/4 cup water	Time/Temperature Added:	11:30 PM @ 89 degrees	6.68 Milk	
Temperature at Renneting:	86 degrees	Time/Temperature Added:			
Flocculation Multiply:	3 X 11 minutes	Time/Temperature Added:			
Flocculation Time:	33 minutes	Time/Temperature Added:		12:03 PM @ degrees	
Curds:		Curd:		Actual pH	Target pH
Initial Curd Size:	1/2 inch	Time/Temperature Cut:	12:10 PM 89 degrees	6.66 whey	
Resting Period:	10 minutes	Time/Temperature Rested:	12:20 pm 89 degrees		
Cooking Time/Stiring Time	raise to 100 over 40 mi	Time/Temperature Stirred:	12:50 pm 89/100 degrees	6.55 whey	
Final Curd Size:	1/4 inch	Final Cut Time/Temp:			
Cooking /Temp	30 minutes @ 100 deg	Time/Temperature:	1:20 pm @ 100.5 degrees	6.55 whey	
Resting Period:	60 min @ 100 degrees	Time/Temperature:	2:20 PM	6.46 whey	6.55
Washing:	n/a	Time/Temperature:			
Draining/Milling: Curd:		Time/Temperature:	Target PH 5.55 before brine		
Salt/Amount:	Salt 37 ml / 2 1/2 Tsp	Time/Temperature:	Brine @ 18 percent		5.55
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 @ 1 hour	Aging Time/Humidity:	2:25 PM	6.45	6.55
Second Pressing :	10 LBS @ 12 hours	Minimum Aging Time:	2 - 3 months	5.3 cheese	5.55
Third Pressing:		Actual Aging Time:	Brine for 12 hours	5.2 cheese	
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:					

water bath 91 degrees

out of press at 6:30 pm
Ph was at 5.3 placed in brine