

Cheese Making Record						
Cheese:	Cheddar from 200 easy cheese recipes		10:25 AM		Date	2/3/2018
Milk:	Amount Used:	Description: PH before starter 6.80 Temp 76 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:	10:36 AM @89 degrees	6.8	6.5 - 6.8	
Primary Culture #2:		Time/Temperature Ripen:	35 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:	1 tsp in 1/4 cup water	Time/Temperature Added:	11:04 AM wait 15 min	6.62 Milk		
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:	11:20 AM @ 89 degrees	6.62 Milk		
Temperature at Renneting:	89 degrees	Time/Temperature Added:				
Flocculation Multiply:	3.5 X 12 minutes	Time/Temperature:				
Flocculation Time:	42 minutes	Time/Temperature:	12:10 PM @ 88 degrees			
Curds:	Goal	Curd: Actual		Actual pH	Target pH	
Initial Curd Size:	1/2 inch	Time/Temperature Cut:	12:08 PM 88 degrees	6.54 whey		
Resting Period:	10 minutes	Time/Temperature Rested:	12:18 pm 89 degrees			
Cooking Time/Temp:	raise to 102 over 45 min	Time/Temperature Stirred:	1:00 pm 102 degrees	6.51 whey		
Final Curd Size:	1/4 inch	Final Cut Time/Temp:				
Holding Time:	30 minutes @ 102 degree	Time/Temperature:	1:30 pm @ 101 degrees	6.56 whey		
Resting Period:	10 min @ 102 degrees	Time/Temperature:	1:40 PM	6.49 whey	6.5	
Washing:	n/a	Time/Temperature:	1:45 pm cut to milling			
Draining/Milling: Curd:	10 min drain 45 min	Time/Temperature:	120 min milling @ 86 degrees			
Salt/Amount:	Salt 37 ml / 2 1/2 Tsp	Time/Temperature:	Salt @ 120 min	5.79 curd		
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 @ 60 Minutes	Aging Time/Humidity:		N/A		
Second Pressing :	10 LBS @ 12 hours	Minimum Aging Time:	1 year +	curd ?	5.1	
Third Pressing:		Actual Aging Time:				
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:						