

Oka recipe

This Oka recipe is a hybrid between an original Trappist recipe and a Port-Salut recipe (supplied by Linuxboy). Follow the flocculation multiplier and RH or the cheese will be dryer than expected.

I make a 16 litre (4 gallon) batch with ½ teaspoon of each culture and ½ teaspoon of liquid rennet but if you make half the amount (8 litre or 2 gallons), then use the same amounts of culture and rennet

- 1) Sterilize your containers and pots and all your equipment.
- 2) Warm raw milk to 96F (add CaC2 if not using milk from May-October)
- 4) Add Choozit TA 60 and Choozit Alp, equal parts according to manufacturer guidelines. Should be 85 DCU each for 17 l.
- 5) Ripen 30 mins.
- 6) Add rennet. Flocculation should happen at 20 mins. Use 3X multiplier. Cut to half inch size. Leave for 10 minutes.
- 7) Drain 30% of the whey after 30 minutes. Ph should be 6.4-6.45
Add hot (130-150F) water (10-15% volume, which in this case is about 2 liters). Raise total temp to around 100F in 12-20 mins.
- 9) Press under whey with 2x own weight (meaning, weight should be about 10 lbs for 17 l). Ph should be 5.4, then brine.
- 10) Brine shouldn't be fully saturated but around 18-20%. Brine for 3 hours per lb. The ph level after brine should be 5.2
- 11) Dry at 90% humidity at 60F for 24 hours.
- 12) Spray b linens on days 1, 3, 7, and 10. Age at 90% RH, 60F. Brush off rind flora after 2 weeks and wash to get a cleaner rind. Optional – use Riesling or Gewurztraminer as an added light wash every other day for first 3 weeks.
- 13) Ripen for a few days at 70% RH to dry the rind. If available vacuum seal and don't forget to label & date!
- 14) Age at 40-42F for 4 weeks.

Kudos to Linuxboy for his Port Salut recipe