

RED HOUND – WASHED RIND

This is a washed rind made in the style of a Taleggio.

8 Litres of Maleny Non-homogenised milk.

Flora Danica – A good full dose (1 brimming Pinch) of GLA FL.D

Drop MA 4001

Drop MOT 092 (thermo)

1/64 tsp of the **Geotrichum Candidum (G.C)**

GLA dose on stock jar **B.Linens ¼ tsp per 10 litres milk**

2.5 mls of GLA Liquid rennet.

Tad = ¼ tsp // Dash = 1/8th tsp // Pinch = 1/16th tsp // Smidge = 1/32nd tsp // Drop 1/64th tsp

Date									
			Actual Time			Temp Goal / Time	Temp / Time	pH Goal	Actual pH
In Vat	8 Litres		Start time						
8 litres Maleny Milk									pH=
Start pH									
Heat Milk		30 Minutes				28°C (82°F)			
Add Cultures		28°C(82°F)	Continue to increase temp			31°C(88°F)			
Ripen 60 Minutes						31°C(88°F)		.05 drop start pH	pH=
Add diluted CaCl ₂ (Tad to ¼ cup of non-Chlorinated water)		Stir for 2-3 Minutes				31°C(88°F)	T=		pH=
Add diluted rennet (200 IMCU) (2.5 mls to ¼ cup of non-Chlorinated water)		Setting Goal approx. 45 Minutes	Time:	FLoc (mm:ss)	F_Mult: 3.5	Cut time = Time + (Floc X F_Mult)	CT=		pH=
Cut Curd @ Cut Time 1 cm cubes		Cut Time	Let rest for 5 Minutes			31°C(88°F)	T= °C=		pH=
Stir gently for 30 minutes – increasing temp to 37°C(98°F)		Start Time				37°C(98°F)	°C=		pH=
Rest for 5 minutes		Time	Set up the moulds and the cheese mats 4 x 100mm (4inch) Moulds			Curds should even textured and smooth	Repeat stir and rest if pH not at target.	pH= 6.4-6.45	pH=
Hoop		Using a ladle, scoop the curds, one ladle at a time, into the moulds. Take your time and do not add any more forms				Room temp of about 22°C(72°F)	°C= _____		
Moulding		Let drain for 30 minutes and then flip the cheese and every 60 minutes thereafter until pH goal of 5.4 – 5.3				About 4 – 6 hrs 22°C(72°F)	°C= _____	pH Goal 5.3 – 5.4	pH=
Bench resting		Can sit overnight if pH not reached. In the morning remove from the moulds. The better the pH, the better the ripening. The outside pH is needed to protect the cheese from other moulds.						pH= 5.3 – 5.4	pH=
Heavy Brine for 2 hours per Kg		Small square forms – brine for 30 minutes. Will need to test this timing after the first batch and adjust up or down due to taste.							
Initial Ripening		Ripen at 13°C(55°F) and 95% RH. Recommend just using the red décor ripening boxes. Turn Daily and wipe the boxes out. When the surface goes from wet to slimy feeling transfer to a cool fridge at 5-7 °C							
Washing Routine		4 to 6 weeks	Wash twice a week with a light brine of Ale and Salt (2 tsp salt to 325-350 mls Ale) add some b.linens to the wash mixture						

NOTE: Make wash brine with Coopers Pale ale to start with.