

Cheese Making Worksheet

Name your cheese: \_\_\_\_\_

Date made: \_\_\_\_\_

PH meter calibration (Y/N)	7.0		4.01
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	milk vol.	Time	Temp.	PH	TA
<b>Visual comments on milk</b>					
<b>Setting temp. Target 34C</b>					
<b>Starter/Mould addition</b>					
# ripening time ~45min					
<b>Rennet Addition 2ml / 10ltr of milk</b>					
# ~50min , target PH 6.35					
<b>Cut size 24mm - target PH 6.2-6.3</b>					
#Agitate curd gently with 5-10min intervals					
1 stirring					
2 stirring					
3 stirring					
4 stirring					
5 stirring					
<b>Whey off - 2/5 of original volume before hooping</b>					
<b>Hooping - target PH 6.1-6.2</b>					
1st turn @ 15min					
2nd turn @ 1h					
3rd turn @ 2h					
4th turn @ 3h					
5th turn @ 4h					
		Date:	Temp.	PH	
<b>Next day brining - PH target at morning 5.1 -5.15</b>					
<b>Draining after brining - touch dry</b>					
<b>Maturation 13C for 7-11 days turning at third, fifth and seven day</b>					
1 turn					
2nd turn					
3 turn					

UNITS PACKED:		total weight:	
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**COMMENTS BELOW:**