

# Cheese Making Record

Cheese type/number:

Source:		
Date:		
Description:		
Warming the Milk (kind used, method used, temperature):		
Ripening the Milk (cultures used, ripening time):		
Additives (coloring, CaCl, cultures, lipase):		
Coagulation (rennet used, temperature, time):		
Cutting the Curd (size, resting time, consistency):		
Cooking and Stirring (temperature, time):		
Washing the Curds (if appropriate):		
Draining (time, method):		
Cheddaring (if appropriate):		
Hot Water Treatment (if appropriate):		
Seasoning (herbs):		
Salting (method, amount):		
Pressing (method, weights and times):		
Waxing or Other Rind Care (if appropriate):		
Aging (temperature, humidity, time):		
Tasting Notes:		