



Cheese Making Record

Cheese type/number:	
Source:	
Date:	
Description/ recipe source:	
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 done):	
Draining (time, method):	
Cheddaring (if done):	
Hot Water Treatment (if done):	
Seasoning (herbs):	
Salting (method, amount):	
Pressing (method, weights and times):	
Waxing or Other Rind Care (if appropriate):	
Aging (temperature, humidity, time):	
Yield/ Tasting Notes:	