

CHEESEMAKING LOG



Fermentaholics

Cheese:		Cheese Number:		Date Made:	
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Milk: (raw or store, source or brand)	Amount:

Cultures Used: (name)	Amount:	Temp:	Time:

Coagulation: (inc Brand)	Amount:	Temp:	Time:
Rennet -			
Dilution-			
Set or Flocculation Time		Multplier	

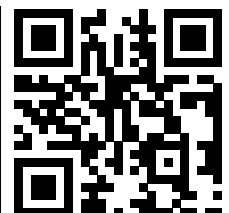
Curds:	Temp:	Time:
Initial Curd Size		
Resting Period		
Cooking Time		
Final Curd Size		
Cooking/Stirring Time		
Washing Agent and Amount		
Draining Curds		

Pressing:	Weight/Time	Aging/Affinage:
First Press		Drying Time/Temp
Second Press		Aging Temp/Humidity
Third Press		Final Aging Period

Brining: (water/salt)		Time	
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Molds			
Day:	Date:	Colours:	Treatment:

Notes



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