

CHEESEMAKING LOG



Fermentaholics

Cheese:

Date Made:

MILK TREATMENT

Ingredient	Amount + Type	Details	Notes
Milk			
Cultures Used		Temperature/Time:	
Additives (CaCl ₂ /Lipase/ Annatto/Citric Acid)			
Rennet		Dilution: Set Time: Multiplier:	

CURD TREATMENT

Step	Details	Notes
Initial Curd Size		
Rest	Time:	
Cook	Temperature/Time:	
Final Curd Size		
Drain (Wash Curds/Cheddar/ Other treatment)		
Salt Method (Direct to Curds/ Surface/Brine)	Salt Amount:	
Press	Pressure/Time:	

AGING/AFFINAGE

Parameter	Details/Notes
Rind (Natural/Wax/Washed/ Mold/Other)	
Temperature	
Humidity	
Turning Frequency	
Total Aging Time	