Cheddar Cheese and (cheese curds)

Inoculation temperature: 88f throughout the entire ripening period.

Culture: Kazu (*also great for Gouda*), or MA4001-2 or MA11.

Annatto: ¼ tsp. Start pH for raw milk 6.75-6.85

**Procedure:**

Add culture. Ripen one hour or until the pH drops by 0.1 from start pH. 
Add Annatto if you want a little color. 
Add rennet. Stir gently for 2-4 strokes. 
Check for clean break, cut into 3/8 inch cubes. 
Rest (heal curds) for five minutes. 
Raise heat slowly in 45-60 minutes to 102f. while continually stirring. 
Hold curds at 102f for 30 minutes or until pH is 6.1-6.3. 
Draw off whey. Slab to one side of vat. 
Pile (cheddar) the slabs four times in one hour at 15 minute breaks. 
PH should be 5.4-5.5. 
Mill curds to size appropriate for your cheese mould or press. 
Salt curds at 2.5% of the total yield. At this point you can eat the curds or allow them to rest at 65-75f for a day to further ripen for more flavor. 
Hoop and press for 30 minutes at 25-40 psi or weight. 
Rotate, re-hoop and press for another 30 minutes. 
Dress and press for 16 hours at 40 psi. or use 30-40lbs of weight. 
Air dry, coat with cheese coating, wax or vacuum packed and age at 45f. for three months for mild flavor.