

CHEESEMAKER'S AFFINAGE RECORDS

CHEESE NAME:

Date started Aging: Duration of Aging:

Environment:

Temperature range: Humidity:

Solution(s) or rub used:

Procedure:

FREQUENCY

Month times For days/weeks	Month times For days/weeks	Month times For days/weeks	Month times For days/weeks
Month times For days/weeks	Month times For days/weeks	Month times For days/weeks	Month times For days/weeks
Month times For days/weeks	Month times For days/weeks	Month times For days/weeks	Month times For days/weeks

NOTES

What I am looking for to determine ripeness

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The aging time to desired ripeness will vary depending on the style of cheese plus the diameter and thickness of the cheese being made.