Cambozola: Mix of cow & goat cream + 1/2 heavy cream + buttermilk

Buttermilk Blue: 1/2 whole cow’s milk + 1/2 heavy cream

Bloomy Blue Log Cheese: 1/2 Aroma B

Cheese | Milk Type | Additives— par / gallon | Acclimatization Milk ripening Temperature | Shape / Size of Cheese Mold Used | Ripening Time / Times to Eat | Card Treatment | Draining / Pressing | Aging Instructions
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Blue Gouda | Whole cow’s milk, or mix of cow & goat | 12 l Meso-II Pinch-PR / 4 l CC / 1 l R / 1 1/2 l salt | 68°F | 2.5-inch Tomme mold with follower | 30 minutes + 30–45 minutes | 2.5-inch cubes: 5.5 min Stir 5 min Press 5 min Wash curds Stir 10 min Settle Stir 20 min Approx 1 hour total | 15 pounds for 30 minutes Medium pressure for 4–6 hours Brine overnight Dry 1–2 days 2–3 days total | 55–59°F 85% humidity. Turn daily 6–8 days then wrap and place in fridge for up to 4–6 months

Coastal Blue | Whole cow’s milk | 12 l LMBG Pinch-PR / 4 l CC / 1 l R / 1 1/2 l salt | 86°F | 1-inch 4-inch Camembert mold | 1 hour 1–1 1/2 hours | 1-inch cubes Stir 10 min Remove 2 quarts whey stir 5 min Drain in cheese cloth bag 5 min Put curds into mold | Drain 12 hours at room temp, turn 4 times within 24 hours. Remove from form, salt Place in box, 65–75°F @ 80% humidity. After 2 days, Pierce horizontally and vertically. 60 hours total (2 1/2 days) | 55–50°F 85% humidity. Turn daily 6–8 days then wrap and place in fridge for up to 4–6 months

Gorgonzola | Whole cow’s milk | 12 l MA 4001 / 4 l CC / 1 l R / 1 1/2 l salt | 80°F | 1/4-inch Camembert mold with follower | 30 minutes 20–30 minutes | 1/4-inch cubes Stir 10 min Stir 20 min Stir 15 min Cheese cloth bag hang to drain overnight at 58°F. Make second batch and drain 6 hours. Break into 1-inch cubes Layer with R mold powder Press tightly 2 hours Flip and press 8 pounds for 2 hours Repeat for a total of 6 hours. Salt, Rip—5 hours Continue for 3 more days 65 hours total (2 1/2 days) | After 4 days, 50°F 75% humidity. After 2 weeks, place 4 times horizontally and vertically. 50°F @ 85–90% humidity 2 more weeks—pierce as needed. After 2 months wrap in foil and place in fridge for 1–4 months

Camembert | 1/2 whole cow’s milk + 1/2 heavy cream | 12 l Meso II or CC / 1 l R / 1 1/2 l salt | 86°F | 2-lb. Maure molds | 30 minutes 1/1 1/2 hours | 1/2-inch cubes Stir 5 min Stir 5 min Cheese cloth bag hang to drain overnight at 58°F. Make second batch and drain 20 min. Lade into molds with mold powder added in center | At room temp: 6 hours + 2 + 2 Salt 10 hours total | 55°F–59°F 85% humidity. Flip daily until coated in mold Pierce horizontally 8–10 times. Repeat if needed. Wrap in paper 10–12 days after piercing. Ready in 4 weeks.

Buttermilk Blue | Whole cow’s milk + Buttermilk + Heavy cream | 12 l MM 100 Pinch-PR / 4 l CC / 1 l R / 1/2 l PB / 1 1/2 l salt | 90°F | 1 1/2-inch Camembert mold none / 90 minutes 1-inch cubes: 10 min rest 10 min stir 15 min rest Pour off whey Cheese cloth sack 15–20 min Layer in mold powder Press tightly 4 hours Salt 5 hours total | 4 + 4 hours Salt 5 hours total | 54°F 75% humidity. Pierce after 1 week. 50°F 85–90% humidity, piercing as needed for 2 weeks. 6 weeks total, then fold and store for up to 3 more months

Roquefort | 1/2 whole cow’s milk + 1/2 heavy cream | 12 l MA 4001 / 4 l Bois eau (lo) / 1 l R / 1 1/2 l salt | 90°F | 4-inch Camembert mold none / 2 hours 1-inch cubes: 15 min rest, stir, 15 min rest Drain in cheese cloth bag for 10–30 min Layer in mold with penicillium roqueforti | Drain 8 hours+16 hours at room temp. Salt 24 hours total | 55°F–59°F 85–90% humidity. Flip daily for 1 week. Pierce horizontally and vertically 6–8 times. 2 more weeks, pierce as needed. 6–8 weeks then wrap and into fridge for up to 3 more months

Stilton | 1 gallon whole cow’s milk + 1 cup heavy cream | 12 l T 101 or Meso II / 1 l poly (lo) / 4 l pinch PR / 1 l R / 1 1/2 l salt | 86°F | 1–2-inch Italian-style- sized cheese mold or 5-inch Tomme | 30 minutes / 1 1/2 hours | 1/2-inch slabs: Best in whey 1 1/2 hours Rinse cheese cloth bag 30 minutes Press into brick | Press at 6 lbs. overnight @ room temp. Break into 1-inch pieces, toss with salt. Layer in mold with FR mold. 4 days at room temp, flip daily 4–6 days total | 55°F–59°F 85–90% humidity. Flip and wrap with brine daily for 1 week. Age 4–6 months, turning weekly. At 4 months wrap and store for up to 3 more months

Bloomy Blue Log Cheese | Goat’s milk | 12 l Aroma B / 1 l PC Pinch-GC / 4 l CC / 1 l R / 1 l 1/2 salt / 1 l T veg ash | 72°F | 2-inch St. Maure molds set inside 2 Camembert molds none / 18 hours 1/2-inch thick slices Ladle into molds | 24 hours at room temp—flipping when firm Salt and dust 24 more hours in box 48 hours total | 55°F–59°F 85% humidity. Wrap in paper after 2 weeks. 2 more weeks then into fridge

Note: Cambazola and Bloomy Blue Log Cheese are bloomy-rind cheeses which you can compare to others of that style cheese.
<table>
<thead>
<tr>
<th>Strain of bacteria</th>
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<th>Type (optimum temp. range)</th>
<th>Function</th>
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</thead>
<tbody>
<tr>
<td>BL</td>
<td>Brevibacterium linens coryneform bacteria</td>
<td>Secondary Culture</td>
<td>Red/orange smear surface flora</td>
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<tr>
<td>LA</td>
<td>Lactobacillus acidophilus</td>
<td>Misc culture (96-101F, 38-41C)</td>
<td>Lactic acid in making yogurt</td>
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<tr>
<td>LB</td>
<td>Lactobacillus delbrueckii ssp. Bulgaricus</td>
<td>Thermophilic (95-101F, 36-41C)</td>
<td>Lactic acid</td>
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<tr>
<td>LC</td>
<td>Lactococcus lactis spp. cremoris</td>
<td>Mesophilic (75-86F, 25-30C)</td>
<td>Lactic acid (salt sensitive &gt;4%)</td>
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<tr>
<td>LD</td>
<td>Lactococcus lactis ssp. lactis biovar diacetylactis</td>
<td>Mesophilic (75-86F, 25-30C)</td>
<td>Lactic acid</td>
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<tr>
<td>LDL</td>
<td>Lactobacillus delbrueckii ssp. lactis</td>
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<tr>
<td>LH</td>
<td>Lactobacillus helveticus</td>
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<td>Lactic acid</td>
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<tr>
<td>LL</td>
<td>Lactococcus lactis ssp. Lactis</td>
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<td>Lactic acid, CO2, diacetyl</td>
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<tr>
<td>LM</td>
<td>Leuconostoc mesenteroides ssp. cremoris</td>
<td>Mesophilic (75-86F, 25-30C)</td>
<td>Lactic acid, slow CO2, diacetyl</td>
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<tr>
<td>PS</td>
<td>Propionibacterium freudenreichii ssp. shermanii</td>
<td>Secondary Culture</td>
<td>CO2, propionic, &amp; acetic acid for eye &amp; flavor development.</td>
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<tr>
<td>ST</td>
<td>Streptococcus thermophilus</td>
<td>Thermophilic (95-101F, 36-41C)</td>
<td>Lactic acid</td>
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</tbody>
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**Cheesemaking Suppliers**

- **DC** Dairy Connection, Inc.
- **GC** Glengarry Cheesemaking & Dairy Supply
- **NEC** New England Cheesemaking Supply Co.
- **TBP** The Beverage People

**LEGEND**