



## Dairy Foods Consulting Westminister Artisan Cheesemaking

Peter Dixon, MS  
Artisan Cheesemaker

### Caerphilly

#### Characteristics:

The cheese is typically made in a wheel, which is 10 in. diameter x 3 in. thick and weighs 7-9 lb.. The rind is thin with a brushed mold coat. The interior texture is fairly close with a few mechanical openings (not due to gas) and cake-like due to the acidity. The body is semi-firm. The flavor is slightly acid and fresh when young (2 weeks-2 months); when more mature (3-4 months) the flavor is mild and smooth.

#### Method for Making:

Whole raw milk may be used if the cheese is aged longer than 60 days at a temperature not less than than 35° F.

Milk at 86° (summer) to 89° (winter)

Add starter: Use CHOOZIT RA series (blended thermo/meso) at the rate of 5 DCU per 100 lb. milk.

Ripen with starter for 45-90 min.

Add rennet: 9 ml single-strength for 100 lb. milk

Check for flocculation, which is the first sign of milk gelling into curd (should be 12-15 minutes), and multiply by 4 to get time from adding rennet to cutting the curd, e.g., 12 min. x 4 = 48 min.

Cut curd into pea-sized particles; rest curds in whey for 2-3 min. Whey pH 6.4-6.5 (titratable acidity .13-.14)

Heat while gently stirring curds to 93° F in 20 min. ( a steady rise of 1 degree per 2 minutes)

Continue stirring curds in whey at 93° F with increasing speed as the curds become firmer (so that some curds are always visible on top of whey surface). After 30-50 min., the curds should be firm enough and springy in the hand. Higher solids milk will cause curds to firm faster.

Settle the curds under the whey for 20 min.

Move curds to the back half of the vat and let settle again for 2 min.

Drain off whey down to the level of the curds and then begin trenching the curds to either side of the vat, leaving a channel down the center for the whey to drain away from the two packs of curds. Whey pH 5.9-6.0 (titratable acidity .18-.20)

After 5 min., the curd packs should be firm enough to cut into wedge-shaped pieces about the size of a dinner plate. Pile these at the back end of the vat; higher for a moister cheese and lower for a drier cheese.

When the whey is pH 5.7-5.8 (titratable acidity .25-.28)  
mill the curd wedges into 1 in. cubes.

Mix in coarse dry salt at the rate of 1 lb. per 100 lb. of curd. For more than 50 lb. curd apply salt in 2 equal parts spaced 10 minutes apart. For more than 100 lb. apply the salt in 3 equal parts spaced 10 minutes apart.

Mellow the curds for 5 minutes before hooping

Pack the curds into cloth-lined hoops

Press with enough pressure so that drops of whey are dripping from the hoops shortly after applying pressure.

After 20 min., take off press, turn the wheels and return them to the hoops. Press again at the same rate.

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## **Dairy Foods Consulting**

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After 20 min. repeat the process. Leave on the press overnight under increased pressure to form smooth rinds on the cheeses. Press room should be 68-72 F.

Next morning remove the wheels of cheese from the hoops and place in the saturated brine for 2 to 2.5 hours per lb. of cheese. Cheeses ready for brining should have pH 4.90-5.00. Turn the wheels at least once during the brining period. Brine temp. is 50-55° F.

#### **Affinage:**

Cheeses are removed from the brine and allowed to dry in a well ventilated area at 50-55° F before moving to aging shelving. Turn cheeses every day until the rinds are dry.

Cheeses are aged for up to 4 months at 50-55° F and 90-95 %RH and moderate ventilation, during which time the rind is developed:

In the first month, molds are scrubbed off using brushes dipped in 5% brine

After this, molds can be brushed off without brine by using a moderately-stiff, kitchen-type scrub brush

The goal of affinage is to produce a uniformly-colored, thin, dry rind

If the rind is not drying and is sticky, use a stronger brine solution, e.g. 10-15%, which will inhibit the yeasts that proliferate and cause this condition. This case may indicate insufficient acid development during the make process.

The cheese should not develop gas during aging. If this occurs, there was insufficient acid development and contamination from rogue bacteria during the make process. If gassing occurs later on during aging, the flavor may be good but not characteristic of Caerphilly cheese.

If the rind is cracking, the humidity of the aging room is too low.

The wheels of cheese can also be waxed after rind drying and before natural rind development for a milder-flavored cheese.