



Wiskerchen Cheese Inc. SOP

Title: Brine Make Procedures

2.011

Issue Date: 2/7/13	Written By: Josh Gerstner	Approved By: John Wiskerchen	Revision # 3	Revision Date: 02/05/21	Revised By: Danette Jepsen	Supersedes: 4/18/18	Page 1 of 2
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Blue:

1. Begin filling a brine vat with approximately 500 gallons of water (roughly 1/3 of brine vat).
2. As tank is filling with water, begin adding the salt. 23 (50lb bags) of salt are required for approximately 500 gallons of water.
3. After all 23 bags of salt have been added and mixed in with paddle, add 28 ounces of Lactic Acid and continue to mix until all ingredients are dissolved.
4. Test for proper salinity in the 85 to 90 range.
5. Test for an acceptable brine pH of 4.8 to 5.0.
6. If brine is above the proper pH range, adjust by adding small amounts of lactic acid until the pH drops to the acceptable range.
7. If brine is below the proper pH range add water and/or salt as needed. Monitor salinity and pH until both are in spec.

Feta:

1. Begin filling the 500 gallon make-up tank with water. Turn agitator on as soon as the water level is above the impellers.
2. Once the tank is approximately 1/4 full with water, begin adding the salt. 19 (50lb bags) of salt are required for one full tank.
3. Once the tank is full and the 19 bags of salt have been added, add 12 ounces of lactic acid.
4. Allow mixture to agitate for approximately 30 minutes, and then test pH of brine. Acceptable pH is between 4.6 and 4.8. Check salinity, acceptable salinity is between 75-80.
5. If brine is above the proper pH range, adjust by adding small amounts of lactic acid until the pH drops to the acceptable range.
6. If brine is below proper pH range, drain some out and add water and salt, if needed. Monitor pH and salinity until both are in spec.

Make Tank Recipe		
Gallons of Water:	Add Salt (50lb bags):	Add Lactic Acid:
500	19 bags	12 oz
375	14 bags	9 oz
250	10 bags	6 oz
125	4 bags	3 oz



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Kosher:

7. Begin filling the 500 gallon make-up tank with water. Turn agitator on as soon as the water level is above the impellers.
8. Once the tank is approximately ¼ full with water, begin adding the salt. 11 (50lb bags) of salt are required for one full tank.
9. Once the tank is full and the 11 bags of salt have been added, add 12 ounces of lactic acid.
10. Allow mixture to agitate for approximately 30 minutes, and then test pH of brine. Acceptable pH is between 4.6 and 4.8. Check salinity, acceptable salinity is between 50 – 55.
11. If brine is above the proper pH range, adjust by adding small amounts of lactic acid until the pH drops to the acceptable range.
12. If brine is below proper pH range, drain some out and add water and salt, if needed. Monitor pH and salinity until both are in spec.

Kosher Make Tank Recipe		
Gallons of Water:	Add Salt (50lb bags):	Add Lactic Acid:
500	11 bags	12 oz
375	8.25 bags	9 oz
250	5.5 bags	6 oz
125	2.75 bags	3 oz

Approved By: _____

Date: _____