



## Alemar Cheese Company

### Good Thunder Wash Rind Cheese

Loosely inspired by Reblochon, Good Thunder is washed in Minnesota's own Surly Bender beer, cultures, and salt. Weekly production baths allow the wash to soak in slowly, marrying the flavors. Described as "Bent River's stinky little brother," it becomes softer and funkier with age. Embrace the funk!

### Cheese Care

To optimize quality, keep cheese cold (33-35 degrees F).

Remove cheese from the refrigerator at least one hour before serving. Once the cheese has been cut, it is best to eat in 7-10 days.

### Ingredients

100% Grass-fed organic pasteurized milk, sea salt, cultures, oatmeal brown ale and vegetarian rennet.

### Aging

0-6 weeks: The cheese should be firm and cheddar-like with a crumbly paste that is similar to goat cheese.

6-10 weeks: The cheese will taste more meaty with barnyard flavors coming through. The cheese will be soft just under the rind.

10-14 weeks: The cheese should be fully ripened and ooze when cut into. It will be very meaty on the palate with a full barnyard funk coming through.

The milk for this cheese comes from a single family dairy. The cheese may vary seasonally in structure and flavor due to the moisture and fat content of the milk. Because the cows are 100% grass-fed the weather patterns and life cycle of the cow in regards to calving can affect the component make up of the milk.

### Product details

Average weight	8 ounces
Moisture	51.42%
PH	6.38
Coliform	<10 cfu/gram