

DOUGHOPE

A bread hydration calculator.

In a recipe, the baker's percentage for water is referred to as the "hydration"; it is indicative of the stickiness of the dough and the "crumb" of the bread.

Lower hydration rates (e.g., 50–57%) are typical for bagels and pretzels, and medium hydration levels (58–65%) are typical for breads and rolls. Higher hydration levels are used to produce more and larger holes, as is common in artisan breads such as baguettes or ciabatta.

FLOUR

Flour type	Quantity (g)	Percentage (%)	
<input type="text" value="Wholemeal"/>	<input type="text" value="100"/>	<input type="text" value="16.6"/>	<input type="button" value="+"/>
<input type="text" value="Strong white flour"/>	<input type="text" value="400"/>	<input type="text" value="66.6"/>	<input type="button" value="+"/>
Total: 600g (incl starter)			

HYDRATION

Ingredient type	Quantity (g)	Percentage (%)	
<input type="text" value="Water"/>	<input type="text" value="400"/>	<input type="text" value="83.3"/>	<input type="button" value="+"/>
Total: 500g (incl starter)			

STARTER

Ingredient type	Quantity (g)	
<input type="text" value="Flour"/>	<input type="text" value="100"/>	<input type="button" value="+"/>
<input type="text" value="Water"/>	<input type="text" value="100"/>	<input type="button" value="+"/>
Starter hydration (%)		
<input type="text" value="100"/>		

OTHER INGREDIENTS

Ingredient type	Quantity (g)	
<input type="text" value="Fine sea salt"/>	<input type="text" value="10"/>	<input type="button" value="+"/> 2%

RECIPE SUMMARY

Wholemeal

100g

Strong white flour

400g