



Spokane Sourdough Beer Bread

Ingredients

750g Bread Flour (75%)
200g Whole Wheat Flour (20%)
50g Rye Flour (5%)
500g NoLi Wrecking Ball Imperial Stout @ Room Temp (50%)
250g Ripe Levan (25%)
210g Water @ 100°F* (51%) + 50g (2%) (*Calculate Final Dough Temp)
25g Kosher Salt (1%)

Whisk Levan, Stout, and Water thoroughly in a large mixing bowl.
Add flour and Autolyze (rest) for 40-minutes
Add salt + 50g additional water.
Squish with fingers until well incorporated.
Final dough temp should be 78°F
Fold and Turn 5-times, 30-minutes apart.

Bulk Rise:

Rest on the counter after the last fold until bubbles form. (Aprox 2 hours)

Divide and Preshape, then rest for 1-hour.

Finish shaping and rest for 5 minutes.
Dust cloth-lined proofing bowl with rice flour.
Move shaped dough into bowl, seam-side up.

Cover and refrigerate 20+ hours.

Bake:

Best baked in a cast iron combo cooker or parchment-lined dutch oven
Preheat baking vessel to 420°F
Score dough and transfer to baking vessel.
Bake covered for 20-minutes
Uncover and bake for an additional 25 minutes.

Let rest at least 1-hour before slicing.