

Ingredient	1 Pie	3 Pies	5 Pies	Baker's %	Grams Per Liter of Water
Filtered Water	110.00	330.00	550.00	65.50%	1,000
King Arthur Bread flour, or Caputo Pizzeria flour	168.00	510.00	850.00	100.00%	1,527
Kosher or Sea Salt	6.00	18.00	30.00	3.50%	55
Sourdough yeast culture (as a batter poolish)	15.00	45.00	60.00	9.00%	136
Instant Dry yeast - Optional	0.50	1.50	2.50	0.25%	4.50
Total	299.50				

Pour all the ingredients into the mixer, except just use 75% of the flour for now. So all of the water, salt, sourdough culture, instant dry yeast (if used) and 75% of the flour are put into the mixer. Everything should be room temperature or a bit cooler.

Mix on lowest speed for 1-2 minutes or until completely blended. At this stage you should have a mix that is drier than a batter, but wetter than a dough.

Cover and let it rest for 20 minutes.

Start Mixing on Low speed for 8 minutes. 5 minutes into it start adding flour gradually.

After the first 6-8 minutes increase the speed of the mixer slightly. I never go higher than 1/3 of the dial on my mixer.

At some point during this process the dough should be getting much firmer and should form more of a ball. Mix another minute or so at this stage

Let it rest for 15-20 minutes.

Pour out onto a floured surface and portion into balls with a scraper. I use 310g per 13" pie.

Let them rest another 10 minutes, then put them in the Fridge for 1-6 days.

Take out of fridge and let expand in volume by about 50% (takes about one hour).