

CLASSIC CRUISER		64% Hydration Pre-Ferment 16% Flour		START DATE:	
TOTAL DOUGH WEIGHT		# of LOAVES		DOUGH WEIGHT	FLOUR WEIGHT
1.5 Pound loaf		760		2	1520
					894.1

OVERALL FORMULA		Percentage	Grams
White Flour		90	805
Wheat Flour		10	89
Water		64	572.2
Salt		1.8	16.1
LEAVEN (16% Flour)			
Percent	Ingredient		Grams
100	White		129
60	Water		77
20	Liquid Starter		26
DOUGH			
Percent	Ingredient		Grams
	White		676
	Wheat		89
	Water		495
	Leaven		232
	Salt		16

STEP 1 – Refresh Starter		TIMES	TEMP
(Day 1, 8p)			
Refresh Starter to Leaven Weight			
(Remove some for Mother)			
Rest 12 hours			
STEP 2 – Build Leaven			
(Day 2, 8a)			
Rest 12 hours			
Step 3 – Dough			
(Day 2, 8p)			
Mix Flour, Water, Leaven 1m			
Rest 20m			
Add Salt – Mix 5m			
Rest 10, Fold			
Rest 10, Fold, Cover, 60 deg			
STEP 3 – SCALE/BENCH			
Day 3, 9am			
Scale, Bench, Rest 30m			
STEP 4 – FORM/PROOF			
Day 3, 9:30am			
Form, Proof, Rise 1.5 hr @ 85			
STEP 5 – BAKE			
Day 3, 10:30am			
40m @ 450f			

Preheat oven to 500
 Cover loaf pan with tinfoil sprayed with vegetable oil
 Put loaf pan on center rack and lower temp to 450
 Bake for 20 minutes and remove foil
 Finish baking for approximately 20 minutes