

salt	0									2%
hydration	75%									
speed	1.40									
bulk factor	0.80									
proof factor	2.25									
inoculation	[1]									
temp	0.50%	1%	2.50%	5%	10%	15%	20%	25%		0.50%
50.0	82.44	71.73	57.67	47.30	37.67	32.94	30.54	29.77		96.61
10.0	76.24	65.88	52.23	42.01	32.11	26.65	23.04	20.48		92.20
	15.47	15.47	15.49	15.56	15.81	16.26	16.94	17.89		18.71
	91.71	81.35	67.72	57.57	47.92	42.91	39.98	38.37		110.91
55.0	51.49	44.80	36.02	29.54	23.53	20.57	19.07	18.59		60.34
12.8	47.62	41.15	32.62	26.24	20.05	16.64	14.39	12.79		57.59
	9.66	9.67	9.68	9.72	9.88	10.16	10.58	11.18		11.69
	57.28	50.81	42.30	35.96	29.93	26.80	24.97	23.96		69.27
60.0	32.78	28.52	22.93	18.81	14.98	13.10	12.14	11.84		38.42
15.6	30.32	26.20	20.77	16.71	12.77	10.60	9.16	8.14		36.67
	6.15	6.15	6.16	6.19	6.29	6.47	6.74	7.12		7.44
	36.47	32.35	26.93	22.89	19.06	17.06	15.90	15.26		44.11
65.0	21.51	18.71	15.04	12.34	9.83	8.59	7.97	7.77		25.20
18.3	19.89	17.19	13.62	10.96	8.38	6.95	6.01	5.34		24.05
	4.04	4.04	4.04	4.06	4.13	4.24	4.42	4.67		4.88
	23.92	21.22	17.67	15.02	12.50	11.19	10.43	10.01		28.93
70.0	14.75	12.84	10.32	8.46	6.74	5.90	5.47	5.33		17.29
21.1	13.64	11.79	9.35	7.52	5.75	4.77	4.12	3.66		16.50
	2.77	2.77	2.77	2.78	2.83	2.91	3.03	3.20		3.35
	16.41	14.56	12.12	10.30	8.58	7.68	7.15	6.87		19.85
75.0	10.82	9.41	7.57	6.21	4.94	4.32	4.01	3.91		12.68
23.9	10.01	8.65	6.85	5.51	4.21	3.50	3.02	2.69		12.10
	2.03	2.03	2.03	2.04	2.08	2.13	2.22	2.35		2.46
	12.04	10.68	8.89	7.56	6.29	5.63	5.25	5.04		14.56
80.0	8.76	7.62	6.13	5.02	4.00	3.50	3.24	3.16		10.26
26.7	8.10	7.00	5.55	4.46	3.41	2.83	2.45	2.18		9.79
	1.64	1.64	1.65	1.65	1.68	1.73	1.80	1.90		1.99
	9.74	8.64	7.19	6.12	5.09	4.56	4.25	4.08		11.78
85.0	8.20	7.14	5.74	4.71	3.75	3.28	3.04	2.96		9.61
29.4	7.59	6.56	5.20	4.18	3.20	2.65	2.29	2.04		9.18
	1.54	1.54	1.54	1.55	1.57	1.62	1.69	1.78		1.86
	9.13	8.10	6.74	5.73	4.77	4.27	3.98	3.82		11.04

[1]

**bwraith:**

Inoculation is the percentage of fermented flour to total flour in the dough or preferment when it is first mixed.

[2]

**bwraith:**

Temperature in F.

[3]

**bwraith:**

Doubling time - use to compare your starter and adjust all times by the same percentage difference.

[4]

**bwraith:**

Temperature in C.

[5]

summary page bread calc graphs model table