

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Leaven (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
White flour	370	80	450	90
Wheat flour	30	20	50	10
Water	290	100	390	78
Fine sea salt	10.5	0	10.5	2.1
Instant dried yeast	1	0	1	0.2
Leaven*	200	NA	NA	20†

Note:

In A 70 degree kitchen, the bulk fermentation should take about 5 hours. The proof time in the same is about 12-14 hours. This dough needs three or four folds.

\* 1 part mature, active leaven; 1.6 part white flour; 0.4 part wheat flour; 2 part water

† The baker's percentage for leaven is the amount of flour in the leaven expressed as a percentage of the total flour in the recipie.