

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
All purpose white flour	402	48	450	90
Whole wheat flour	38	12	50	10
Water	330	60	390	78
Fine sea salt	11	0	11	2.2
Levain*	120	NA	NA	12 <sup>†</sup>

*Note:*

- 1) Feed your starter with 80 degree water and keep it at room temperatue for about 8 hours until it has doubled in size from the build-up of gas. If the starter smells like over-ripe fruit you will end up with a more buttery flavour. If the starter goes longer, it will begin to have a vinergary smell, and the final loaf will be more sour.
- 2) Mix the flour and 90-95 degree water in a tub and let it autolyse for about 30 minutes before incorporating the levain and salt. The target temperature of the dough at the end of the final mix is 77-78 degrees.
- 3) Bulk ferment the dough until it has not quite doubled in volume. Build up the dough's gluten structure by performing four stretch-and-folds at 30 minute intervals during the bulk ferment's first two hours.
- 4) After the bulk ferment, preshape the dough into a round with a slight amount of tension, and let it bench-rest for 15 minutes.
- 5) Create a sausage-roll loaf with tension by pushing it back as you roll it (see [https://www.youtube.com/watch?v=JlZKcred\\_Ic](https://www.youtube.com/watch?v=JlZKcred_Ic) for shaping technique). Put the loaf seam-side down in a greased 2 lb loaf pan and dust with flour. Loosely cover each loaf pan (a disposable plastic shower cap works well!) and put in a refrigerator to proof for 12-14 hours.
- 7) Preheat your oven to 400 degrees and remove the loaf pans from the refrigerator. By the time the loaves are ready to bake, the dough should have just crested above the top of each pan.
- 8) Bake the loaves for about 40 minutes until the tops are medium brown.
- 8) After removing the loaves from the oven, and while still in the loaf pans, brush the tops with butter. This step will help keep the crust from getting too hard as it cools.
- 9) Remove each loaf from their tin and place on a cooling rack for a minimum of one hour before slicing.

\* 1 part mature, active starter; 1.6 part all purpose white flour; 0.4 part whole wheat flour; 2 part water

<sup>†</sup> The baker's percentage for levain is the amount of flour in the levain expressed as a percentage of the total flour in the recipie.