

Waimee's Naturally Levained Sandwich Bread

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
All purpose flour	390	60	450	90
Whole wheat flour	35	15	50	10
Water	315	75	390	78
Fine sea salt	10	0	10	2
Sugar	47.5	0	47.5	9.5
Unsalted butter	77.5	0	77.5	15.5
Non-fat dry milk	47.5	0	47.5	9.5
Potato flour	57.5	0	57.5	11.5
Levain*	150	NA	NA	15 [†]

Note:

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

[†] The baker's percentage for levain is the amount of flour in the levain expressed as a percentage of the total flour in the recipe.