

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Leaven (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
White flour	402	48	450	90
Wheat flour	38	12	50	10
Water	330	60	390	78
Fine sea salt	11	0	11	2.2
Leaven*	120	NA	NA	12†

Note:

In a 70 degree kitchen, bulk fermentation should take 12-15 hours. Proof time in the same will take about 4 hours. After the autolease and mix, the target dough temperature is 77-78 degrees. The bread is too wet to knead by hand, so use 4 stretch and folds instead.

* 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.