

Waimee's Pizza Dough (3 Dough Balls) (1,816 kcal)

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	440	48	488	97.6
Whole wheat flour	0	12	12	2.4
Water	290	60	350	70
Fine sea salt	14	0	14	2.8
Levain*	120	NA	NA	12†

Note:

- 1) Feed your levain with 80 degree water and keep it at room temperature until it has doubled in size from the build-up of gas (approx. 8-10 hours). If the starter smells like over-ripe fruit, indicating a buildup of lactic acid, you will end up with a more buttery flavour. If the starter goes longer, it will begin to have a vinegary smell, indicating a buildup of acetic acid, and the final loaf will be more sour.
- 2) Mix the flour with 90-95 degree water in a tub and let the dough autolyse for about 30 minutes before incorporating the remaining ingredients using the pincer method (see <https://www.youtube.com/watch?v=HoY7CPw0E1s> for a demonstration). 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 roughly doubled in size from the build up of gas (approx. 8-9 hours). 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 (see <https://www.youtube.com/watch?v=CQHuWDEo3SA> for a demonstration).
- 4) Create three equal size rounds and put each in a glass container to proof in the refrigerator for 12-15 hours (see <https://www.ikea.com/us/en/p/ikea-365-food-container-with-lid-round-glass-bamboo-s59567147/> for what I use).
- 5) Heat your oven to its maximum temperature (500-550 degree) with a pizza steel (see <https://bakingsteel.com/collections/steels/products/baking-steel-original> for my recommendation) about 8 inches below the broiler coil for an hour.
- 6) Load a pizza and set a timer for 5 minutes. Switch the oven back to broil and observe until the pizza is finished, about 1-2 minutes.

* 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.