

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	312	48	360	90
Whole wheat flour	28	12	40	10
Water	260	60	320	80
Fine sea salt	8	0	8	2
Sugar	38	0	38	9.5
Unsalted butter	62	0	62	15.5
Non-fat dry milk	38	0	38	9.5
Potato flour	46	0	46	11.5
Levain*	120	NA	NA	15 [†]

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) Melt the butter and mix the dry ingredients, minus the salt, with 90-95 degree water in a tub and let them hydrate for about 30 minutes before incorporating the salt, melted butter, and levain 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 briefly kneading the dough at 30 minute intervals during the bulk ferment's first two hours.

5) After the bulk ferment, preshape the dough into a round with a slight amount of tension, and let it benchrest for 15 minutes. Afterward, flour the top of the dough, flip, and create a sausage-roll loaf with tension by pushing it back as you roll it (see https://www.youtube.com/watch?v=jlzKcred_Ic for a demonstration of the shaping technique). Put the loaf seam-side down in a greased 2 lb loaf pan and loosely cover it (a disposable plastic shower cap works well!).

6) Let the dough rise until it has crested about 1 inch above the rim of the pan (approx. 2 hours).

7) Preheat your oven to 350 degrees and bake the loaf for 35-40 minutes, tenting it with aluminum foil after 25-30 minutes if the top is browning too quickly.

8) Remove baked loaf from its tin and place on a cooling rack for a minimum of one hour, but preferably two hours, before slicing.

* 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.