

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	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 [†]

Note:

- 1) Feed your levain with 80 degree water and keep it at room temperature for about 10-11 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's visibly risen and bubbly, about 8 hours after incorporating the levain. 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=jIzKcred_Ic for shaping technique). Put it seam-side down in a greased 2 lb loaf pan and dust with flour. Loosely cover (a disposable plastic shower cap works well!) and put it in a refrigerator to proof for 12-14 hours.
- 6) Preheat your oven to 400 degrees and remove the loaf pan from the refrigerator. By the time its ready to bake, the dough should have just crested above the top of the pan.
- 7) Bake the loaf for about 40 minutes, until the top is medium brown.
- 8) After removing from the oven, and while still in the loaf pan, brush the top with melted butter. This step will help keep the crust from getting too hard as it cools.
- 9) Remove cooked 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.