

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Leaven (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
White flour	740	160	900	90
Wheat flour	60	40	100	10
Water	580	200	780	78
Fine sea salt	21	0	21	2.1
Instant dried yeast	2	0	2	0.2
Leaven*	400	NA	NA	20†

Note:

In A 70 degree kitchen, the bulk fermentation should take about 5 hours. The proof time in the same is about 12-14 hours. This dough needs three or four folds.

* 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.