

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	480	16	496	99.2
Whole wheat flour	0	4	4	0.8
Water	330	20	350	70
Fine sea salt	14	0	14	2.8
Levain*	40	NA	NA	4 <sup>†</sup>

Note:

- 1) In the morning before, 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 12 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) Create three equal size rounds. Place them each in a glass container to proof in the refridgerator 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 550 degrees 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 about an hour.
- 6) Load a pizza and set a timer for 5 minutes. Switch the oven back to broil and set the timer for 1-2 minutes, until the pizza is finished.

\* 1 part mature, active starter; 1.6 part all purpose flour; 0.4 part whole wheat flour; 2 part water

<sup>†</sup> The baker's percentage for levain is the amount of flour in the levain expressed as a percentage of the total flour in the recipie.