

Saturday White Bread

Ingredient	Quantity (g)	Baker's Percentage (%)
White flour	500	100
Water	360	72
Fine sea salt	10.5	2.1
Instant dried yeast	2	0.4

Note:

In A 70 degree kitchen, the bulk fermentation should take about 5 hours. The proof time in the same, is about 1 1/4 hours.