

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 [†]

Note:

- 1) Feed your levain with 70 degree water and keep it at room temperatue for about 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) Preheat the oven to it's maximum temperature with a pizza steel (see <https://bakingsteel.com/collections/steels/products/baking-steel-original> for my recommendation) on an upper rack about 8 inches below the broiler coil.
- 6) Switch the oven to broil about 10 minutes before loading the pizza. Meanwhile, shape the pizza and top it. After 10 minutes on broil, turn the oven off and load the pizza onto the pizza steel. Close the oven door and return the oven to its maximum bake temperature.
- 7) 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.
- 8) Set the oven to broil to reheat the steel for a few minutes while you prep the next pizza.

* 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 recipie.