

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	312	48	360	90
Whole wheat flour	28	12	40	10
Water	252	60	312	78
Fine sea salt	8	0	8	2
Sugar	38	0	38	9.5
Unsalted butter	62	0	62	15.5
Non-fat dry milk	38	0	38	9.5
Potato flour	46	0	46	11.5
Levain*	120	NA	NA	15 [†]

Note:

* 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.