

Waimee's Pizza Dough (3 Dough Balls)

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
Caputo 00 flour	375	0	375	75
All purpose white flour	0	100	100	20
Whole wheat flour	0	25	25	5
Water	225	125	350	70
Fine sea salt	14	0	14	2.8
Levain*	250	NA	NA	25 [†]

Note:

See 'Overnight Levain Pizza Dough' from 'The Elements of Pizza' by Ken Forkish.

* 1 part mature, active starter; 0 part caputo 00 flour; 1.6 part all purpose white 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.