

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
All purpose white flour	804	96	900	90
Whole wheat flour	76	24	100	10
Water	660	120	780	78
Fine sea salt	22	0	22	2.2
Levain*	240	NA	NA	12 <sup>†</sup>

*Note:*

- 1) Feed your starter in the evening and keep it at room temperatue (about 70 degrees) overnight. In the morning it should have 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 has doubled in volume (about 8 hours later in a 70-degree kitchen). 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) After the bulk ferment, preshape the dough into two rounds with a slight amount of tension, and let them bench-rest for 15 minutes.
- 5) Create two batards or boules (<https://www.youtube.com/watch?v=O6INjgO91mg&t=130s>) and place them seam-side up in seasoned proofing baskets. Loosely cover them with plastic and let the dough proof overnight in the fridge for 12-15 hours.
- 6) Preheat your cast-iron baking vessel (<https://challengerbreadware.com/product/challenger-bread-pan/>) in the oven for an hour at 500 degrees. Place your proofed bread in the baking vessel and score. If there is enough room without touching the bread, put in an ice cube or two for extra steam.
- 7) Place the baking vessel in the oven and adjust to 435 degrees. Bake for 15 minutes.
- 8) After 15 minutes remove the baking vessel cover and bake for another 30 minutes, or until your desired crust color is achieved.

\* 1 part mature, active starter; 1.6 part all purpose white 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.