

| 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   | 440                          | 48                     | 488                       | 97.6                   |
| Whole wheat flour   | 0                            | 12                     | 12                        | 2.4                    |
| Water               | 290                          | 60                     | 350                       | 70                     |
| Fine sea salt       | 14                           | 0                      | 14                        | 2.8                    |
| Levain <sup>*</sup> | 120                          | NA                     | NA                        | 12 <sup>†</sup>        |

Note:

1) Feed your levain with 80 degree water and keep it at room temperature until it has doubled in size from the build-up of gas (approx. 8-10 hours). 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 with 90-95 degree water in a tub and let it autolyse for about 30 minutes before incorporating the remaining ingredients using the pincer method (see <https://www.youtube.com/watch?v=HoY7CPw0E1s> for a demonstration). 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 roughly doubled in size from the build up of gas (approx. 8-9 hours). 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 (see <https://www.youtube.com/watch?v=CQHuDDEo3SA> for a demonstration).

4) Create three equal size rounds and put 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) Heat your oven to its maximum temperature (500-550 degree) with a pizza steel (see <https://bakingsteel.com/collections/steels/products/baking-steel-original> for my recommendation) about 8 inches below the broiler coil for an hour.

6) Load a pizza and set a timer for 5 minutes. Switch the oven back to broil and observe until the pizza is finished, about 1-2 minutes.

<sup>\*</sup> 1 part mature, active starter; 1.6 part all purpose 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 recipe.