

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 [†]

- Note:
- 1) Feed your starter in the evening and keep it at room temperatue (about 70 degrees) overnight. In the morning it should have at least 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 at most doubled in volume (about 8 hours later in a 70-degree kitchen). Unlike with baker's yeast, if you allow the bulk ferment to go on for too long, the acidic starter will begin to break down the gluten network in the dough. 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 a two equal size rounds with a slight amount of tension, and let them bench-rest for 15 minutes.
- 5) Create a sausage-roll loaf with tension by pushing it back as you roll it (https://www.youtube.com/watch?v=jlzKcred_Ic). Put the loaves seam-side down in a greased 2 lb loaf pans and dust with flour. Loosely cover each loaf pan with plastic (a disposable plastic shower cap works well) and put in a refrigerator to develop for 12-14 hours.
- 7) Preheat your oven to 400 degrees and remove the loaf pans from the refrigerator. By the time the loaves are ready to bake, the dough should have just crested above the top of each pan.
- 8) Bake the loaves for about 40 minutes until the tops are medium brown.
- 8) After removing the loaves from the oven, and while still in the loaf pans, brush the tops with butter. This step will help keep the crust from getting too hard as it cools.
- 9) Remove each loaf from their tin and place on a cooling rack for a minimum of two hours, but preferably 3-4 hours, before slicing.

* 1 part mature, active starter; 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.