

Pain à l'Ancienne (modified from The Bread Baker's Apprentice)

4.0 – 16 oz bâtard (18.3 oz dough loaf) \$/unit
0.34

Alternate use for batch

5.7	– 11 oz baguettes (13.1 oz dough)	0.24
13.1	– 4.4 oz Pizza (5.7 oz dough ball)	0.10
2.1	– Focaccia (17"x12" pan)	0.65

Night before baking

Oz	Ingredient	Grams
4.06	Flour, Whole Wheat	115
36.95	Flour, White	1,047
32.48	Ice Water	921
0.28	Yeast	8
0.81	Salt, Kosher	23
0.28	Malt, pale 6-row barley (ground to flour)	8

Mix, cover, & let ferment overnight in refrigerator

Retrieve from cooler, warm to room temp

Divide into loaves, 1.5–2 hrs slash (water dip for lame)

Steam oven & bake

Very wet dough but has excellent oven spring...so don't worry

*if doing pizza, bring dough out of refrigerator, place on heavily floured surface, and cut into 5-6 oz pieces. Use spray oil or flour to coat top, cover with plastic and let rise for about 2 hrs, then pat flat for pizza crusts...don't put too much/many topping(s) on or they won't get crisp in oven. Covered and oiled, the dough balls will hold in refrigerator for up to three days. As an alternate storage method after sizing, put some olive oil in a plastic bag or a small tupperware and then add a dough ball. Using the storage bag method, this dough freezes very well just remember to let warm and rise for two hours before using.

Baker's Percentage
9.9 Flour, Whole Wheat
90.1 Flour, White
79.2 Water
0.7 Yeast
2.0 Salt, Kosher
0.7 Malt, pale 6-row barley

Estimated Batch Loss

1.5%
1.015

Total Batch Weights			Grams	Batch Costs
Total Flour	Ounces	Ingredient		
41.01	4.06	Flour, Whole Wheat	115	\$ 0.12
	36.95	Flour, White	1,047	1.02
	32.48	Water	921	0.06
	0.28	Yeast	8	0.07
	0.81	Salt, Kosher	23	0.06
	0.28	Malt, pale 6-row barley	8	0.02

74.58 Total oz of dough

\$ 1.35 Total Batch Cost

\$ 0.34 16 oz loaf Cost

\$ 0.02 per oz of dough