

Billy Baguettes (with Poolish & Levain/Leaven)

6.0	- 11 oz / 312 g baguette/epi (14 oz / 400 g dough loaf)	\$/loaf	0.31
	approx. 18% moisture weight loss in bake		
28 / 10.0	- 2.8 oz Buns/loaves (3 buns per 8.5 oz baguette dough)		
	(80 g buns - 3 buns per 240 g dough loaf)		

Baker's Percentage	
100.0	Flour, White
66.4	Water
0.2	Yeast
2.0	Salt
0.6	Pale (6-row) malt, ground
44.2	Poolish
44.9	Levain

Estimated Batch Loss	2.0%
	1.020
Total %	169.3

Night before baking—Poolish

Oz	Ingredient	Grams
11.06	White flour	313
11.06	Water	313
0.10	Yeast	3
0.16	Pale (6-row) malt, ground	5

Mix & ferment for 12-16 hours in refrigerator (overnight)

Night before baking—Levain

Oz	Ingredient	Grams
11.06	White flour	313
11.06	Water	313
0.46	Chef Bill (Active)	13
0.16	Pale (6-row) malt, ground	5

Mix & ferment for 12-16 hours at cool room temp (overnight)

Final Dough

Oz	Ingredient	Grams
28.00	White flour	794
11.06	Water	313
0.00	Yeast	-
1.02	Salt	29
22.22	Poolish from above (all) - 0.7% loss	630
22.58	Levain from above (all) - 0.7% loss	640

Bring Poolish up to room temp. Mix final dough, cover & rest/proof 1 hour
 Stretch & fold, rest 1 hour, stretch & fold a third time, divide & pre-shape
 Cover pre-shaped dough & rest them 30 minutes before final shaping
 Shaped loaves into rice flour coated couche & cover - proof 60 minutes, slash & bake
 I shoot for equalized oven 560-580F (280-290C) for 12-15 minutes total bake

Total Batch Weights		Total Batch Weight in Grams	Batch Costs
Total Flour	Ounces	Ingredient	
50.3	50.3	Flour, White	\$ 1.56
	33.4	Water	0.07
	0.1	Yeast	0.03
	1.0	Salt	0.08
	0.3	Pale (6-row) malt, ground	0.12
	22.2	Poolish	630
	22.6	Levain	640

85.2 Total oz of dough

\$ 1.85 Total Batch Cost

2,415 Total Grams of dough

\$ 0.31 per 11.5 oz loaf

403 Grams wet dough/loaf

\$ 0.02 per oz of dough
