Billy Baguettes (with Poolish & Levain/Leaven)

			\$/loaf	
6.0 – 11 oz / 312 g baguette/epi (14 oz / 400 g dough 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)				
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

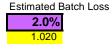
Mix & ferment for 12-16 hours at cool room temp (overnight)

Final Dough

Oz	Ingredient	
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

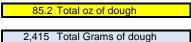
Baker's Percentage					
100.0	Flour, White				
66.4	Water				
0.2	Yeast				
2.0	Salt				
	Pale (6-row) malt, ground				
	Poolish				
44.9	Levain				



Total %

169.3

Total Batch Weights		Total Batch Weight	Batch		
Total Flour	Ounces	Ingredient	in Grams	Costs	
50.3	50.3	Flour, White	1,421	\$	1.56
	33.4	Water	940		0.07
0.1		Yeast	3		0.03
1.0		Salt	29		0.08
	0.3	Pale (6-row) malt, ground	5		0.12
	22.2	Poolish	630		
	22.6	Levain	640		



403 Grams wet dough/loaf

