

Pain de Campagne (Levain version)

	\$/loaf
2.0 – 18.5 oz / 525 g bâtard (21 oz / 610 g dough loaf) approx. 14% moisture weight loss in bake	0.61
3.1 – 12 oz / 340 g baguette/epi (14 oz / 400 g dough loaf)	0.41

Morning before baking day—Levain

Oz	Ingredient	Grams
2.83	White flour	80
1.31	Whole Wheat flour	37
1.52	All Trumps (high gluten) flour	43
1.31	Spelt flour	37
1.31	Dark Rye flour	37
7.07	Water	209
0.71	Chef Bill (active sourdough culture)	20
0.00	Salt	-
0.25	Pale 6-row malt flour	7

Mix, ferment for 8-10 hrs - primary fermentation

Final Dough (night before bake)

Oz	Ingredient	Grams
16.67	White flour	472
0.00	Whole Wheat flour	-
0.00	All Trumps (high gluten) flour	-
0.00	Spelt flour	-
0.00	Dark Rye flour	-
16.31	Levain from above (all)	462
9.09	Water	269
0.00	Yeast	-
0.51	Salt	14
0.79	Lyles Golden Syrup	22
0.42	Potato Flakes	12

Day (morning) before bake

mix levain and let rest, covered, for 8-10 hours.

Hold back salt and some flour, add remaining ingredients, mix, add salt, mix, Work in last of flour, let dough rest 30-40 minutes. Do stretch & folds during next 1-2 hrs, dough should have developed some good elasticity. Refrigerate overnight.

Bake Day: Remove from refrigerator, let warm for an hour, size loaves, stretch & pre-form - 30 minutes

Form loaves and place in couche/floured basket @70-72F for 6-8 hrs or until finger test OK

Single slash, bake at 500-525F for 30 minutes, turn & check for another 15 minutes or to 205-206F internal temp

***Note if oven hearth is too hot, bake loaves until set and then move to inverted sheet pans**

Baker's Percentage	
78.4	Flour, White
5.2	Flour, Whole Wheat
6.0	Flour, All Trumps
5.2	Flour, Spelt
5.2	Flour, Dark Rye
65.3	Water
0.0	Yeast
2.0	Salt
1.0	Pale 6-row malt flour
3.1	Lyles Golden Syrup
1.7	Potato Flakes

Total Baker's % 173.0

64.5	Pre-ferment
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Estimated Batch Loss

1.0%	Estimated loss
1.010	+ prep weights
99.8%	- estimated remaining

Total Batch Weights			Total Batch Weight in Grams	Batch Costs
Total Flour	Ounces	Ingredient		
25.3	19.8	Flour, White	563	\$ 0.61
	1.3	Flour, Whole Wheat	37	0.03
	1.5	Flour, All Trumps	43	0.06
	1.3	Flour, Spelt	37	0.1
	1.3	Flour, Dark Rye	37	0.09
	16.5	Water	488	0.03
	-	Yeast	-	-
	0.5	Salt	14	0.05
	0.3	Pale 6-row malt flour	7	0.02
	0.8	Lyles Golden Syrup	22	0.18
	0.4	Potato Flakes	12	0.05
	16.3	Pre-ferment	462	

43.8 Total oz of added ingredients

\$ 1.26 Total Batch Cost

43.7 Estimated dough oz on table

\$ 0.61 Cost per 18 oz loaf

1,261 Total grams of added ingredients

\$ 0.03 per oz of dough

1,259 Estimated grams dough on table