

Pain de Campagne (Levain version)

	\$/loaf
10.0 – 18.5 oz / 525 g bâtard (21 oz / 610 g dough loaf) approx. 14% moisture weight loss in bake	0.61
15.6 – 12 oz / 340 g baguette/epi (14 oz / 400 g dough loaf)	0.41

Morning before baking day—Levain

Oz	Ingredient	Grams
14.14	White flour	401
6.57	Whole Wheat flour	186
7.58	All Trumps (high gluten) flour	215
6.57	Spelt flour	186
6.57	Dark Rye flour	186
35.35	Water	1,045
3.54	Chef Bill (active sourdough culture)	100
0.00	Salt	-
1.25	Pale 6-row malt flour	35

Mix, ferment for 8-10 hrs - primary fermentation

Final Dough (night before bake)

Oz	Ingredient	Grams
83.33	White flour	2,362
0.00	Whole Wheat flour	-
0.00	All Trumps (high gluten) flour	-
0.00	Spelt flour	-
0.00	Dark Rye flour	-
81.55	Levain from above (all)	2,312
45.45	Water	1,344
0.00	Yeast	-
2.53	Salt	72
3.94	Lyles Golden Syrup	112
2.12	Potato Flakes	60

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

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		
126.5	99.2	Flour, White	2,813	\$ 3.07
	6.6	Flour, Whole Wheat	186	0.16
	7.6	Flour, All Trumps	215	0.31
	6.6	Flour, Spelt	186	0.7
	6.6	Flour, Dark Rye	186	0.45
	82.6	Water	2,442	0.16
	-	Yeast	-	-
	2.5	Salt	72	0.23
	1.3	Pale 6-row malt flour	35	0.10
	3.9	Lyles Golden Syrup	112	0.91
	2.1	Potato Flakes	60	0.24
	81.5	Pre-ferment	2,312	

218.9 Total oz of added ingredients

\$ 6.32 Total Batch Cost

218.5 Estimated dough oz on table

\$ 0.61 Cost per 18 oz loaf

6,307 Total grams of added ingredients

\$ 0.03 per oz of dough

6,294 Estimated grams dough on table