

Alton's Better Bread (Alton Brown)

2.0 – 16 oz / 450 g bâtard (18.5 oz / 548 g dough loaf) **\$/loaf 0.37**

Alternate use for batch

1.4 – 24 oz / 680 g Pain Parisian (27.5 oz / 780 g dough loaf) **0.53**

Night before baking

Oz	Ingredient	Grams
6.50	Whole Wheat flour	184
9.00	White flour (AP or Bread grade)	255
13.00	Water	384
0.20	Pale (6-row) malt, ground	6

Mix & let autolyze for 4-6 hrs (keep cold)

0.05	Instant yeast	1
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Mix & put back in refrigerator or over ice 6-8 hrs

Final Dough

Oz	Ingredient	Grams
-	Whole Wheat flour	-
5.00	White flour	142
3.50	Levain (Chef Bill) from active sourdough starter	99
0.05	Instant yeast	1
0.45	Salt, Kosher or flake	13

Hand mix in flour gradually to gluten development

Rise to double height, punch down, scale & shape

Rest and then final batard shaping

1-2 hrs rise, bake 25-30 minutes in WFO at 470°- 480°F (230°C) hearth temp

Baker's Percentage	
29.2	Flour, Whole Wheat
70.8	Flour, White
66.3	Water
0.4	Yeast
2.0	Salt
0.9	Pale (6-row) malt, ground

Total Baker's % = 169.7

15.7	Levain (Chef Bill)
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Estimated Batch Loss

0.0%	Estimated loss
1.000	+ prep weights
100.0%	- estimated remaining

Total Batch Weights			Total Batch Weight in Grams	Batch Costs
Total Flour	Ounces	Ingredient		
22.3	6.5	Flour, Whole Wheat	184	\$ 0.16
	15.8	Flour, White	447	0.49
	14.8	Water	436	-
	0.1	Yeast	3	0.02
	0.5	Salt	13	0.04
	0.2	Pale (6-row) malt, ground	6	0.02
	3.5	Levain (Chef Bill)		

37.8 Total oz of ingredients added

\$ 0.73 Total Batch Cost

37.8 Estimated on-table dough (oz)

\$ 0.37 Cost per 16 oz loaf

1,088 Estimated on-table dough (grams)

\$ 0.02 per oz dough

544 Grams wet dough per primary loaf

Variation: add 1-2 tsp/loaf of dried Parisien herbs