

Pot Bread (Dutch Oven bake)

1.0 – 23 oz / 650 g pot loaf (25 oz / 715 g dough loaf) **\$/unit**
0.51

	Oz	Ingredient	Grams
3C	14.31	Flour, White	406
1.33C	10.30	Water, (fluid oz)	305
0.25t	0.05	Yeast, Red SAF instant	1
1.25t	0.28	Salt, Kosher	8
0.75t	0.10	Pale, 6 row malt (floured)	3

Sprinkling of bran/rice flour for tea cloth

Mix, cover & let ferment at room temp for 12-18 hours
 Dust a work surface generously with flour
 Stretch & fold wet dough, then place on bran/flour dusted (heavy) tea towel/linen & fold cloth over to cover. Let proof for 1-2 hours
 Preheat (5 qt) dutch oven with lid to 475°F. When dough is almost doubled remove pot from oven, put hand under cloth restraining loose cloth, invert & plop into pot. Cover with heated lid & bake in oven for 30 minutes. Remove lid and bake for additional 15-30 minutes (to deep chestnut color)
 Remove loaf from pot & cool on rack for at least an hour.

Baker's Percentage	
100.0	Flour, White
72.0	Water
0.4	Yeast, Red SAF instant
2.0	Salt, Kosher
0.7	Pale, 6 row malt (floured)

Total Baker's % = **175.0**

Processing loss compensation	
1.5%	Estimated loss
1.015 + prep weights	
99.3% - estimated final dough weight	

Total Batch Weights			
Total Flour (oz)	Ounces	Ingredient	Total Batch Weight in Grams
14.31	14.31	Flour, White	406
	0.05	Yeast, Red SAF instant	1
	0.28	Salt, Kosher	8
	10.30	Water	305
	0.10	Pale, 6 row malt (floured)	3

Batch Costs

25.1	Total oz ingredients added	\$ 0.51	Total Batch Cost
24.9	Estimated final dough oz	\$ 0.51	23 oz loaf Cost
717	Estimated final dough grams	\$ 0.02	per oz of dough