

Pot Bread (Dutch Oven bake) Option #1

1.0 – 24 oz / 670 g pot loaf (26 oz / 745 g dough loaf) **\$/unit**
0.55

	Oz	Ingredient	Grams
3C	13.88	Flour, White	393
2.75 T	0.71	Flour, Dark Rye	20
1.33C	10.40	Water, (fluid oz)	308
0.25t	0.05	Yeast, Red SAF instant	1
1.25t	0.29	Salt, Kosher	8
2 T	0.72	Sourdough (Chef Bill)	20
0.75t	0.10	Pale, 6 row malt (floured)	3

Sprinkling of bran (or 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	
95.2	Flour, White
4.8	Flour, Dark Rye
72.0	Water
0.3	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	Batch Costs
14.95	14.24	Flour, White	404	\$ 0.44
	0.71	Flour, Dark Rye	20	\$ 0.04
	0.05	Yeast, Red SAF instant	1	0.01
	0.29	Salt, Kosher	8	0.03
	10.76	Water	318	0.02
	0.10	Pale, 6 row malt (floured)	3	0.01

26.2 Total oz ingredients added

\$ 0.55 Total Batch Cost

26.0 Estimated final dough oz

\$ 0.55 23 oz loaf Cost

749 Estimated final dough grams

\$ 0.02 per oz of dough