

## Sourdough Pot Bread (Dutch Oven bake) - Option #2

**1.0** – 24 oz / 670 g pot loaf (26 oz / 745 g dough loaf) **\$/unit**  
**0.53**

Night before - Poolish

Oz	Ingredient	Grams
4.31	Flour, White	122
3.55	Water	105
0.05	Yeast, Red SAF	1
0.10	Salt, Kosher	3
0.10	Pale, 6 row malt (floured)	3

Night before - Levain

Oz	Ingredient	Grams
4.31	Flour, White	122
3.55	Water	105
0.51	Chef Bill (Active sourdough)	14
0.10	Pale, 6 row malt (floured)	3

Final dough

Oz	Ingredient	Grams
6.08	Flour, White	172
3.41	Water	101
0.20	Salt, Kosher	6
8.12	Night before - Poolish (all from above)	230
8.48	Night before - Levain (all from above)	240

Baker's Percentage	
100.0	Flour, White
72.0	Water
0.3	Yeast, Red SAF
2.0	Salt, Kosher
0.7	Pale, 6 row malt (floured)
Total Baker's % = <b>175.0</b>	
54.3	Poolish
56.6	Levain

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

Total Batch Weights				Batch Costs
Total Flour	Ounces	Ingredient	Grams	
14.96	15.0	Flour, White	424	\$ 0.46
	10.8	Water	318	0.02
	0.1	Yeast, Red SAF	1	0.01
	0.3	Salt, Kosher	9	0.03
	0.1	Pale, 6 row malt (floured)	3	0.01
	8.1	Poolish addition	230	
	8.5	Levain addition	240	

**26.2** Total oz ingredients added

**\$ 0.53** Total Batch Cost

**26.0** Estimated final dough oz

**\$ 0.53** 23 oz loaf Cost

**750** Estimated final dough grams

**\$ 0.02** per oz of dough

Mix, cover & let ferment at room temp for 12-18 hours  
 Mix final dough & let proof for 1-2 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, dust bread top with bran/flour, 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.