

# Billy Baguettes (with Poolish & Levain/Leaven)

<b>4.0</b>	- 11 oz / 312 g baguette/epi (14 oz / 400 g dough loaf)	<b>0.32</b>
	approx. 18% moisture weight loss in bake	
<b>19 / 6.8</b>	- 2.8 oz Buns/loaves (3 buns per 8.5 oz baguette dough)	
	(80 g buns - 3 buns per 240 g dough loaf)	

## Night before baking—Levain

Oz	Ingredient	Grams
11.68	White flour	331
11.19	Water	331
0.30	Chef Bill (Active)	9
0.12	Pale (6-row) malt, ground	3

Mix & ferment for 12-16 hours at cool room temp (overnight)

## Night before baking—Poolish

Oz	Ingredient	Grams
11.68	White flour	331
11.19	Water	331
0.08	Yeast	2
0.12	Pale (6-row) malt, ground	3

Mix & ferment for 12-16 hours in refrigerator (overnight)

## Final Dough

Oz	Ingredient	Grams
10.63	White flour	301
0.00	Water	-
0.00	Yeast	-
0.69	Salt	19
23.29	Levain from above (all)	660
23.07	Poolish from above (all)	654

Bring Poolish up to room temp. Mix final dough, cover & rest/proof 1 hour  
 Stretch & fold, rest 1 hour, stretch & fold a third time, divide & pre-shape  
 Cover pre-shaped dough & rest them 30 minutes before final shaping  
 Shaped loaves into rice flour coated couche & cover - proof 60 minutes, slash & bake  
 I shoot for equalized oven 560-580F (280-290C) for 12-15 minutes total bake

Baker's Percentage	
100.0	Flour, White
66.0	Water
0.2	Yeast
2.0	Salt
0.7	Pale (6-row) malt, ground
67.3	Levain % of final dough
66.7	Poolish % of final dough

Processing loss compensation	
<b>1.0%</b>	Estimated loss
1.010	+ prep weights
99.0%	- estimated remaining

Total Baker's % = 169.0

Total Batch Weights			Total Batch Weight in Grams	Batch Costs
Total Flour (oz)	Ounces	Ingredient		
34.1	34.1	Flour, White	963	\$ 1.06
	22.5	Water	662	0.04
	0.1	Yeast	2	0.02
	0.7	Salt	19	0.06
	0.2	Pale (6-row) malt, ground	3	0.09
	23.1	Poolish addition	654	
	23.3	Levain addition	660	

<b>57.7</b>	Total oz of added ingredients
57.1	Estimated actual dough oz
1,634	Estimated actual dough grams
408	Grams wet dough/loaf

<b>\$ 1.27</b>	Total Batch Cost
<b>\$ 0.32</b>	per 11 oz baked loaf
<b>\$ 0.02</b>	per oz of dough