

Billy Baguettes (with Poolish & Levain/Leaven)

6.0	- 12 oz / 353 g baguette/epi (14 oz / 410 g dough loaf)	0.31
	approx. 14% moisture weight loss in bake	
29 / 10.1	- 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 (30-60 minute autolyse before Bill)

Oz	Ingredient	Grams
17.4	White flour	493
16.7	Water	493
0.5	Chef Bill (Active)	13
0.1	Pale (6-row) malt, ground	3

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

Night before baking—Poolish (30-60 minute autolyse before IDY)

Oz	Ingredient	Grams
17.4	White flour	493
16.7	Water	493
0.1	Yeast, S.A.F. IDY	3
0.1	Pale (6-row) malt, ground	3

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

Final Dough

Oz	Ingredient	Grams
15.8	White flour	449
-	Water	-
-	Yeast, IDY	-
1.0	Salt, Diamond Kosher	29
34.6	Levain from above (all)	982
34.3	Poolish from above (all)	972

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 (bench) & 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, S.A.F. IDY
2.0	Salt, Diamond Kosher
0.5	Pale (6-row) malt, ground
Total Baker's % = 168.7	
67.3	Levain - % of final dough
66.6	Poolish - % of final dough

Total Batch Weights			Total Batch Weight in Grams
Total Flour (oz)	Ounces	Ingredient	
50.8	50.8	Flour, White	1,441
	33.6	Water	992
	0.1	Yeast, S.A.F. IDY	3
	1.0	Salt, Diamond Kosher	29
	0.2	Pale (6-row) malt, ground	7

34.6	Levain addition	982
34.3	Poolish addition	972

85.8	Total oz of added ingredients
85.5	Estimated actual dough oz
2,473	Total grams ingredients added
2,465	Estimated dough grams on table
411	Grams wet dough/loaf

94 oz / 2,705 g Total Cheese Dough Batch Weight *

* 1.4 oz / 40 g cubed Asiago/Jarlsberg per dough loaf

Processing loss compensation	
0.3%	Estimated loss
1.003	+ prep weights
99.7%	- estimated remaining

Batch Item Costs
\$ 1.57
0.07
0.03
0.09
0.09

\$ 1.85	Total Batch Cost
\$ 0.31	per 11 oz baked loaf
\$ 0.02	per oz of dough
\$ 4.86	Total with Asiago option
\$ 4.79	Total with Jarlsberg option