

# Billy Baguettes (with Levain & Poolish)

<b>4.0</b>	- 12 oz / 353 g baguette/epi (14 oz / 410 g dough loaf)	<b>0.30</b>
	approx. 14% moisture weight loss in bake	
<b>19 / 6.7</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 (30-60 minute autolyse before Chef Bill)

Oz	Ingredient	Grams
11.6	White flour	329
11.1	Water	329
0.3	Chef Bill (Active)	9
0.1	Pale (6-row) malt, ground	2

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

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

Oz	Ingredient	Grams
11.6	White flour	329
11.1	Water	329
0.1	Yeast, S.A.F. IDY	2
0.1	Pale (6-row) malt, ground	2

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

## Final Dough

Oz	Ingredient	Grams
10.6	White flour	300
-	Water	-
-	Yeast, IDY	-
0.7	Salt, Diamond Kosher	19
23.1	Levain from above (all)	656
22.9	Poolish from above (all)	650

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**

<b>67.3</b>	<b>Levain - % of final dough</b>
<b>66.6</b>	<b>Poolish - % of final dough</b>

Total Batch Weights			Total Batch Weight in Grams
Total Flour (oz)	Ounces	Ingredient	
34.0	34.0	Flour, White	963
	22.4	Water	663
	0.1	Yeast, S.A.F. IDY	2
	0.7	Salt, Diamond Kosher	19
	0.2	Pale (6-row) malt, ground	5

<b>23.1</b>	Levain addition = 40.4%	<b>656</b>
<b>22.9</b>	Poolish addition = 40.0%	<b>650</b>

57.3	Total oz of added ingredients
57.0	Estimated actual dough oz
1,652	Total grams ingredients added
1,644	Estimated dough grams on table
411	Grams wet dough/loaf

**63 oz / 1,804 g Total Cheese/Craisin Dough Batch Weight \***

\* 1.4 oz / 40 g cubed Asiago/Jarlsberg per dough loaf  
\* (alternate to cheese) 1.4 oz / 40 g chopped craisins per dough loaf

Processing loss compensation	
<b>0.5%</b>	Estimated loss
1.005	+ prep weights
99.5%	- estimated remaining

Batch Item Costs
\$ 1.05
0.04
0.02
0.03
0.06

<b>\$ 1.20</b>	Total Batch Cost
<b>\$ 0.30</b>	per 11 oz baked loaf
<b>\$ 0.02</b>	per oz of dough

<b>\$ 3.21</b>	Total with Asiago option
<b>\$ 3.16</b>	Total with Jarlsberg option
<b>\$ 1.99</b>	Total with Craisin option