

# Billy Baguettes (with Poolish & Levain/Leaven)

<b>2.0</b>	- 12 oz / 353 g baguette/epi (14 oz / 410 g dough loaf)	<b>0.31</b>
	approx. 14% moisture weight loss in bake	
<b>10 / 3.4</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 Bill)

Oz	Ingredient	Grams
5.8	White flour	165
5.6	Water	165
0.2	Chef Bill (Active)	4
0.0	Pale (6-row) malt, ground	1

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

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

Oz	Ingredient	Grams
5.8	White flour	165
5.6	Water	165
0.0	Yeast, S.A.F. IDY	1
0.0	Pale (6-row) malt, ground	1

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

## Final Dough

Oz	Ingredient	Grams
5.3	White flour	151
-	Water	-
-	Yeast, IDY	-
0.3	Salt, Diamond Kosher	10
11.6	Levain from above (all)	330
11.5	Poolish from above (all)	326

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
<b>Total Baker's % = 168.7</b>	
<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	
17.1	17.1	Flour, White	484
	11.3	Water	333
	0.0	Yeast, S.A.F. IDY	1
	0.3	Salt, Diamond Kosher	10
	0.1	Pale (6-row) malt, ground	2
	<b>11.6</b>	<b>Levain addition</b>	<b>330</b>
	<b>11.5</b>	<b>Poolish addition</b>	<b>326</b>

<b>28.8</b>	<b>Total oz of added ingredients</b>
<b>28.5</b>	<b>Estimated actual dough oz</b>
<b>830</b>	<b>Total grams ingredients added</b>
<b>822</b>	<b>Estimated dough grams on table</b>
<b>411</b>	<b>Grams wet dough/loaf</b>

**31 oz / 902 g Total Cheese Dough Batch Weight \***

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

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

Batch Item Costs
\$ 0.53
0.02
0.01
0.03
0.03

<b>\$ 0.62</b>	Total Batch Cost
<b>\$ 0.31</b>	per 11 oz baked loaf
<b>\$ 0.02</b>	per oz of dough

<b>\$ 1.62</b>	<b>Total with Asiago option</b>
<b>\$ 1.60</b>	<b>Total with Jarlsberg option</b>