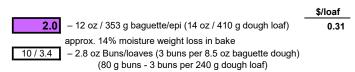
Billy Baguettes (with Poolish & Levain/Leaven)



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
	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			Processing loss compensation
	100.0	Flour, White	1	1.0% Estimated loss
	66.0	Water	1	1.010 + prep weights
	0.2	Yeast, S.A.F. IDY		99.0% - estimated remaining
	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		
	Tota	I Batch Weights		
Total Flour	1018		Total Batch Weight	Batch
(oz)	Ounces	Ingredient	in Grams	Item Costs
17.1	17.1	Flour, White	484	\$ 0.53
	11.3	Water	333	0.02
	0.0	Yeast, S.A.F. IDY	1	0.01
	0.3	Salt, Diamond Kosher	10	0.03
	0.1	Pale (6-row) malt, ground	2	0.03
	11.6	Levain addition	330	
	11.5	Poolish addition	326	
	00.0		•	
	28.8	Total oz of added ingredients	J	\$ 0.62 Total Batch Cost
	28.5	Estimated actual dough oz	1	\$ 0.31 per 11 oz baked loaf
	20.0		1	
	830	Total grams ingredients added	1	\$ 0.02 per oz of dough
			3	por oz or dougri
	822	Estimated dough grams on table	1	
			-	
	411	Grams wet dough/loaf	1	
			-	
				\$ 1.62 Total with Asiago option
	3	1 oz / 902 g Total Cheese Dough B	atch Weight *	
				\$ 1.60 Total with Jarlsberg option
	* 1.4 oz /	40 g cubed Asiago/Jarlsberg per d	ough loaf	

Baguette variation developed by Mike Stansbury Mike.SableSprings@gmail.com