

Billy Baguettes (with Poolish & Levain/Leaven)

4.0	- 12 oz / 353 g baguette/epi (14 oz / 410 g dough loaf)	\$/loaf 0.31
	approx. 14% moisture weight loss in bake	
19 / 6.7	- 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
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	299
-	Water	-
-	Yeast, IDY	-
0.7	Salt, Diamond Kosher	19
23.1	Levain from above (all)	655
22.9	Poolish from above (all)	648

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	
33.9	33.9	Flour, White	961
	22.4	Water	662
	0.1	Yeast, S.A.F. IDY	2
	0.7	Salt, Diamond Kosher	19
	0.2	Pale (6-row) malt, ground	5

23.1	Levain addition	655
22.9	Poolish addition	648

57.2	Total oz of added ingredients
57.0	Estimated actual dough oz
1,649	Total grams ingredients added
1,644	Estimated dough grams on table
411	Grams wet dough/loaf

63 oz / 1,804 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
\$ 1.05
0.04
0.02
0.06
0.06

\$ 1.23	Total Batch Cost
\$ 0.31	per 11 oz baked loaf
\$ 0.02	per oz of dough

\$ 3.24	Total with Asiago option
\$ 3.19	Total with Jarlsberg option