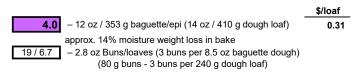
Billy Baguettes (with Poolish & Levain/Leaven)



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			Processing loss compensation
	100.0	Flour, White		0.3% Estimated loss
	66.0	Water		1.003 + prep weights
	0.2	Yeast, S.A.F. IDY		99.7% - 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 Batab Wainht	Batch
Total Flour			Total Batch Weight in Grams	Item Costs
(oz)	Ounces	Ingredient	ill Granis	Itelli Costs
33.9	33.9	Flour, White	961	\$ 1.05
	22.4	Water	662	0.04
	0.1	Yeast, S.A.F. IDY	2	0.02
	0.7	Salt, Diamond Kosher	19	0.06
	0.2	Pale (6-row) malt, ground	5	0.06
	00.4		655	
	23.1 22.9	Levain addition Poolish addition	648	
	22.9	Poolish addition	048	
	57.2	Total oz of added ingredients	1	\$ 1.23 Total Batch Cost
		<u> </u>	-	••
	57.0	Estimated actual dough oz		\$ 0.31 per 11 oz baked loaf
	1,649	Total grams ingredients added		\$ 0.02 per oz of dough
			-	
	1,644	Estimated dough grams on table]	
			-	
	411	Grams wet dough/loaf	1	
				3.24 Total with Asiago option
	62	oz / 1,804 g Total Cheese Dough I	Batch Weight *	
	63	02 / 1,004 g Total Cheese Dought	Saten Weight	\$ 3.19 Total with Jarlsberg option
	* 1 4 07 /	40 g cubed Asiago/Jarlsberg per d	ough loaf	
	1.4 02/	To g cubeu Asiago/Jarisberg per u	oughioai	