

URBAN SOURDOUGH PRODUCTION SHEET					
Ingredients		Batch Size X	Bulk Fermentation	Time	Temp
Bread Flour	400g		Start time added Starter		
Wholewheat	50g		1st Stretch and fold		
Starter	100g		2nd Stretch and fold		
Salt	10g		3rd Stretch and fold		
			4th Stretch and fold		
Water Hydration					
Water 74%	320ml		4 Hours		
Water 75%	325ml		5 Hours		
Water 76%	330ml		6 Hours		
Water 77%	335ml		7 Hours		
Water 78%	340ml		Placed in fridge		
Water 80%	350ml				
Autolyse 68%	290ml		Starter Ratio	Feed	Temp
Bassinage			Flour	Start	
			Water	Ready	
			Starter		