

URBAN TREATS 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 73%	315ml			4 Hours		
Water 74%	320ml			5 Hours		
Water 75%	325ml			6 Hours		
Water 76%	330ml			7 Hours		
Water 77%	335ml			Placed in fridge		
Water 78%	340ml					
Water 80%	350ml			Starter Ratio		
Autolyze 68%	290ml			Flour	Feed	Temp
				Water	Start	
1) Mix flour and 95% of water with starter for 5 mins then autolyse 30 minutes				Sourdough Starter	Ready	
2) Add salt and remaining water mix for 2 minutes then autolyse 5 mins and mix for 30 secs.				NOTES: A 1:5:5 starter ratio at 25°C (77°F) typically peaks in about 10 hours if the starter is very active		