

URBAN TREATS SOURDOUGH BAGUETTE PRODUCTION SHEET						
Ingredients		Batch Size X		Bulk Fermentation	Time	Temp
Bread Flour	183g			Start time added Starter		
Starter 20%	36.6g			1st Stretch and fold		
Salt 2%	3.7g			2nd Stretch and fold		
				3rd Stretch and fold		
				4th Stretch and fold		
Water Hydration						
Water 75%	137g			4 Hours		
				5 Hours		
Starter Ratio		Feed/Temp		6 Hours		
Flour		Start		7 Hours		
Water		Ready		Placed in fridge		
Sourdough Starter						