

RECIPE

MAKES

DESIRED DOUGH TEMP

_____ X _____g loaves

_____ °F / °C

DATE

RATING

NOTES

☆☆☆☆☆

Baker Notes v1.1

LEVAIN

DURATION (hr)

3

5

12

FINAL DOUGH

_____g _____%

_____g _____%

_____g _____%

_____g _____%

_____g _____%

_____g _____%

TIME	STEP	SPECIAL	DURATION	NOTES
_____	LEVAIN	_____ FDT	_____	_____
_____	MIX-INS	○ SOAK	_____	_____
_____	AUTOLYSE	○ + LEVAIN	_____	_____
_____	MIX	_____ FDT	_____	_____
_____	BULK		_____	_____
_____	S&F #1			_____
_____	S&F #2			_____
_____	S&F #3			_____
_____	S&F #4			_____
_____	S&F #5			_____
_____	DIVIDE & REST		_____	_____
_____	SHAPE		_____	_____
_____	PROOF	○ RETARD	_____	_____
_____	BAKE	TEMP	DURATION	NOTES
	STEAM	_____	_____	_____
	VENT	_____	_____	_____