

RECIPE

Second Sourdough Bread Recipe



Ingredients

- White Flour
- Whole Wheat Flour
- Salt
- Water

Baker's Percentage

- 70% Hydration - 10% Whole Wheat
- 50 g Whole Wheat Flour
- 450 g White Flour
- 300 g + 50 g Water
- 100 g Starter
- 10 g Salt

Tips

1. Feed your starter 12 hours before you want to mix your dough with 60 g water (80° F or 27° C), & 60 g of flour.
2. Mix 275 g of water, at 80° F or 27° C with the 100 g of starter.
3. Wait for 30 minutes for the resting period/autolyse before adding the salt.
4. Add the 10 g of salt with 50 g water and mix into dough.