Bread Lab Whole Wheat:

WW Levain	G.
Whole Wheat Flour	**50**
Warm Water	**50**
Whole Wheat Starter	**50**
Total	**150**

- **Mix the levain by hand and place in a warm area for 2-3 hrs. It should appear active and bubbly, though on the young side. You may want to increase this if you plan on saving some to perpetuate your culture.**

Dough	G.
Whole Wheat Flour	**1000**
Cold Water	**1050**
Whole Wheat Levain	**150**
Salt	**21**
Total	**2221**

- **Mix all of the flour and 800 grams of the water together in a large bowl until well incorporated. Let rest for 45 minutes to hydrate.**
- **Then add all of the levain, all of the salt and 100 grams more of water to the dough and mix well by squeezing and folding it in on itself. After moderate development, let rest for a 5 - 10 minutes and return to mixing. As you develop more strength into the dough, you can add the rest of the water (up to 250 grams) in two additions, mixing and developing the dough in between. Mix time should take around 20-30 minutes by hand.**
- **Let the dough ferment in the bowl for 3 hours. Every 45 minutes, fold the dough in on itself evenly in order to strengthen. Dough should be wet, yet supple and tenacious.**
- **Divide in half and shape into boules. Let rest 10 -20 minutes. Final shape into boules or blunt batards and then proof seam side up in well-dusted, linen-lined baskets for 1 hour. Then place into a refrigerator for 8 -14 hrs.**
- **Remove from refrigerator and let sit room temp for about a half an hour. Remove from baskets by turning them upside down onto a well dusted peel. You may need to gently loosen the edges before removing. Slash with a sharp razor and bake in hot (500 deg.) hearth oven for around 45 minutes until dark and 212 deg. in the center. If baking in a non-hearth oven you can also use a pre-heated dutch oven, or any heavy baking container with a lid. Remove the lid in the last 10 minutes of the bake. Let cool for a minimum of 1 hour before slicing. 4 -24 hours is better…**
- **Recipe yield 2 large loaves.**