

Grain Gathering 2014

Production Baking

Production Batch

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OVERALL FORMULA		
HWS 'Edison'	4300 g	100.0%
Water	3721 g	86.5%
Salt	80 g	1.9%
TOTAL	8100 g	188.4%

1st Refresh

HWS 'Edison'	275 g	100.0%
Ripe Culture	275 g	100.0%
Water	275 g	100.0%
TOTAL	825 g	300.0%

Levain

HWS 'Edison'	800 g	100.0%
1st Refresh	800 g	100.0%
Water	800 g	100.0%
TOTAL	2400 g	300.0%

Final Dough

HWS 'Edison'	3200 g
Levain	2400 g
Water 1	2426 g
Salt	80 g
(Delayed) Water 2	220 g
TOTAL	8026 g

Notes

METHOD:

- Leaven** Prepare 1st Refresh. Target 75F. Ferment 4-5 hours.
 Prepare Levain once 1st Refresh has peaked. Target 75F.
 Reserve 25g 1st Refresh for starter maintenance
 Ferment 3-4 hours. Appx 1 hour before peak. Tart, fruity flavor. Effervescent.
 Clear sided containers show nice bubbles 3/4 to top.
 Retard Overnight. Minimum 6 hours.
- Mix** Hand mix Final Dough by combining Flour, Levain, 1st Water
 DDT 75F. Water temp usually between 60-65F.
 Incorporate these ingredients, rest 15-20 min for hydration
 Build to appx 3/4 strength through kneading.
 Add salt and delayed Water 2.
 Knead to incorporate and start building strength.
 Dough will be shaggy at this point
- Ferment** Fold at: 5 min
 10 min
 20 min
 50min
 90min
- Shape** Form at: 150min 2.5 hour bulk
 (Fold schedule can vary depending on flour quality and initial mixing.)
 Do your best to read the dough. Increase or decrease folds accordingly.
 Gently divide into 500g pieces. Preserve the integrity of the dough structure.
 Gently Preshape appropriate for final shaping and rest 10-15 minutes.
 Gently Shape loaves, couche/basket, Proof 45min-1hr. (or retard at 20-30min)
- Bake** 500F descending to 480F. Plenty of initial steam.
 45-55 minutes. Dark, dark, crust.