

Thomas Weber's Bread Secrets

Bread of Basel

Final Dough Weight: **1,500**

Bakers Percentage: 218.60%

Final dough weight can be changed, formula will be adjusted automatically

Grams Bakers % Hydration: 68%

412	60.00%	Bread Flour (Gold Medal)
274	40.00%	White Whole Wheat Flour (KA)
371	54.00%	Biga
17	2.50%	Salt
7	1.00%	Brown Sugar
8	1.20%	Instant Dry Yeast
411	59.90%	Water

Times: Biga: 5 hrs/75-80°F
Dough: 3 stretch/fold 1 hr interval

1,500 218.60%

Remarks:

Biga		
82	22.00%	Bread Flour (Gold Medal)
82	22.00%	White Whole Wheat Flour
164	44.30%	Water
41	11.00%	Sourdough (Rye)
3	0.80%	Yeast

Temp: - 550F for the steam part
- 450 to 500 for the rest of the time depending on the oven, crust should be very dark

