ARTISANAL BAKERY GUILD & WILD FERMENTATION

ARTISAN SOURDOUGH LOAF: PROOFING & BAKING SCHEDULE

Master Sourdough Timeline: Autolyse, Bulk Ferment, Stretch & Fold, Cold Retard & Steam Baking

KITCHEN EDITION
Standard US Letter
Bespoke Printable

MASTER SOURDOUGH FORMULA (BAKER'S PERCENTAGES & HYDRATION)

Bread Flour (90%): 450g
Whole Wheat (10%): 50g
Water (75% Hydration): 375g
Active Levain (20%): 100g
Fine Sea Salt (2.0%): 10g
DDT Target Temp: 78 deg F (25.5C)

Total Dough Mass: 985g | Ambient Room Temp: 75 deg F (24 deg C) | Cold Retard: 38 deg F (3 deg C)

BAKING DAY TIMELINE: STEP-BY-STEP FERMENTATION PROTOCOL

08:00 AM	AUTOLYSE	Combine flours and 350g water. Mix to shaggy mass; rest 45 mins. Hydrates gluten without salt inhibition.
08:45 AM	INOCULATION	Add 100g active levain. Dimple into dough. Rest 25 mins. Add 10g salt dissolved in remaining 25g water.
09:30 AM	FOLD ROUND 1	Perform first set of Stretch & Folds (North, South, East, West). Dough will begin developing elasticity.
10:00 AM	FOLD ROUND 2	Perform second Stretch & Fold. Notice dough smoothing out. Ambient fermentation temperature @ 78 deg F.
10:30 AM	FOLD ROUND 3	Coil fold: gently lift dough from middle and tuck ends underneath. Aeration bubbles begin appearing.
11:00 AM	FOLD ROUND 4	Final gentle coil fold. Transfer to clear straight-sided Cambro container to track volumetric rise.
11:30 AM	BULK RISE	Allow undisturbed bulk fermentation until dough increases 50-60% in volume with domed edges & aerated bubbles.
03:30 PM	PRE-SHAPE	Tip dough onto lightly floured bench. Gently form round boule using bench knife. Rest 20 mins uncovered.
04:00 PM	FINAL SHAPE	Stitch dough into tight batard or boule with taut surface tension. Dust banneton with rice flour; place seam-up.
04:30 PM	COLD RETARD	Cover with shower cap. Transfer banneton to 38 deg F (3 deg C) refrigerator for 14-18 hours overnight ferment.
DAY 2 - 07:00 AM	OVEN PREHEAT	Place Dutch oven with lid in home oven; preheat to 500 deg F (260 deg C) for full 60 minutes.
DAY 2 - 08:00 AM	SCORE & BAKE	Turn cold dough onto parchment. Score 1/4-inch deep at 30 deg angle. Bake 20m lid-on, 20m lid-off @ 450F.

BAKER'S BATCH LOG & LOAF PERFORMANCE METRICS

FLOUR & LEVAIN

Flour Blend: _____

Levain Peak: _____ Hours

Hydration: 75% Target

FERMENT RECORD

DDT Temp: _____ deg F

Bulk Rise: _____ % Volume

Cold Retard: _____ Hours

OVEN SPRING AUDIT

Ear / Bloom: [ ] Prominent

Crumb Openness: [ ] Airy

Bake Rating: * * * * *

BAKERY APPRENTICE OBSERVATIONS, CRUMB STRUCTURE & TASTING NOTES: