



Weatherbury Sour Dough Recipe
(adapted from Stefan Sender's recipe)

Our Recipe – 6 loaves

Totals:

3.6Kg Flour

3.24 Kg Sifted Bread Flour

.36 Kg Sifted Spelt Flour

2.52Kg Water

72g Salt

Preferment:

432 g Sifted Bread Flour

432 g water

--pinch starter

Let sit covered overnight at room temperature. Cover with saran wrap

1. Dough Mixing:

Preferment

2.808 Kg Sifted Bread Flour

360g Sifted Spelt Flour

2.088 Kg water (70% total hydration)

DDT (desired dough temperature) = 75° F to 78° F

To get your dough to the DDT, take:

$$304-FT-AT-PFT = WT$$

Where FT is flour temperature
AT is ambient temperature
PFT is pre-ferment temperature,
AND
WT is water temperature

2. After mixing, autolyze (rest) for 20 minutes
3. Then add salt (2% of weight of flour): 72 g
4. 2nd Mix.
5. Let sit for 40 minutes
6. Repeat Bucket Fold and rest for 2 or 3- 40 minute periods.
7. Scale out loaves
8. Pre-Shape
9. 20 Minute Rest
10. Final shape and put in basket
11. 30 Minute Rest
12. Put in fridge overnight. Cover with saran wrap
13. Heat oven to 450° F. Put cast iron skillet in when starting to heat up oven. After oven comes to temperature, wait 20 minutes.
14. Put boiling water in small cast iron pan.
14. Remove loaves (3 at a time) from fridge and score. * Put loaves in oven.
16. Bake for 35 minutes.
17. Let oven rest 20 minutes between bakes.

* Previously, we brought the loaves to room temperature for an hour, before baking. One of our customers commented that the loaves score better when cold. As we found this to be the case, we've changed our recipe.