

RECIPE \_\_\_\_\_

DATE \_\_\_\_\_

Baker  
Notes  
v1.0



MAKES \_\_\_\_\_ X \_\_\_\_\_g loaves

RATING



DESIRED DOUGH TEMP \_\_\_\_\_ °F / °C

NOTES \_\_\_\_\_

LEVAIN

DURATION (hr)

3

5

12

FINAL DOUGH

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

\_\_\_\_\_ g \_\_\_\_\_%

TIME	STEP	SPECIAL	DURATION	NOTES
_____	LEVAIN	_____ FDT	_____	_____
_____	MIX-INS	<input type="checkbox"/> SOAK	_____	_____
_____	AUTOLYSE	<input type="checkbox"/> + LEVAIN	_____	_____
_____	MIX	_____ FDT	_____	_____
_____	BULK		_____	_____
_____	S&F #1		_____	_____
_____	S&F #2		_____	_____
_____	S&F #3		_____	_____
_____	S&F #4		_____	_____
_____	S&F #5		_____	_____
_____	DIVIDE & REST		_____	_____
_____	SHAPE		_____	_____
_____	PROOF	<input type="checkbox"/> RETARD	_____	_____
_____	BAKE	TEMP	DURATION	NOTES
	STEAM	_____	_____	_____
	VENT	_____	_____	_____