

The Sourdough Journey: Baking Worksheet - Tartine Basic Country Loaf

Date:	
Baker:	
Bake No.:	
Loaves:	

	Standard Recipe	2/3 Recipe	1/2 Recipe	1/3 Recipe	1/4 Recipe	Other Recipe
Flour weight (g)	1000	667	500	333	250	
Loaves (g)	2@500	2@333	1@500	1@333	1@250	
calories (total)	3,667	2,444	1,833	1,221	917	
calories (per loaf)	1,833	1,222	1,833	1,221	917	
<b>Leaven (1/2 of recipe amt)</b>	<u>grams</u>	<u>grams</u>	<u>grams</u>	<u>grams</u>	<u>grams</u>	<u>grams</u>
Starter (50/50 white/wheat) ~1 tbs	12	8.0	6.0	4.0	3.0	
Water (78 degrees)	100	67	50	33	25	
White Flour (50%)	50	33	25	17	13	
Whole Wheat Flour (50%)	50	33	25	17	13	-
Total	212	141	106	71	53	
<b>Bread Dough</b>						
Leaven	200	133	100	67	50	
Water (80 degrees)	700	467	350	233	175	
Water (80 degrees) for Salt	50	33	25	17	13	
Total Flour	1,000	667	500	333	250	
White Flour	900	600	450	300	225	
Whole Wheat Flour	100	67	50	33	25	
Salt (Fine Sea Salt)	20	13	10	7	5	
Total Ingredient Weight	1,970	1,313	985	656	493	
Total Milliliter Volume (approx)	1,500	1,000	750	500	375	

Bread Flour		%
-------------	--	---

Whole Wheat Flour		%
-------------------	--	---

Other		%
-------	--	---

**1. Leaven**

Night before, mix Leaven

Start Time		Temp	
------------	--	------	--

Leaven Time

**Rise overnight (65 degrees)**

Volume should increase by 20-30%

Rise

Float test leaven in morning

End Time		Temp		%
----------	--	------	--	---

Pass / Fail

**2. Mix dough/Autolyse/Fermentolyse**

Combine leaven and water

Start Time		H2O Temp	
------------	--	----------	--

Autolyse Time

Add flour and mix by hand

**Rest: 25-40 min**

End Time		Temp	
----------	--	------	--

**3. Add Salt**

Add salt and water

Start Time		Temp	
------------	--	------	--

Salt Rest Time

Squeeze into dough, hand mix

**Rest 30 min before S&F 1**

End Time		Temp	
----------	--	------	--

**4. S&F and Bulk Rise**

**3-4 hours at 78-82 degrees**

Stretch & Fold every 30 minutes

Complete 4-6 S&F (~2 hrs)

	S&F 1	S&F 2	S&F 3	S&F 4	S&F 5	S&F 6
Time						
D Temp						
PC Temp						
Proof Loc						

S&F and Bulk Rise Time

**Additional BF 1-2 hrs @78-82**

Dough should rise 20-30%

Start Time		Temp		ml	% Rise
End Time		Temp		ml	

**Total time from Fermentolyse**

**Average Temperature**

Average Temp		Total Ferment Time	
--------------	--	--------------------	--

**5. Divide Loaves and Pre-Shape**

Lightly flour surface  
Divide and shape rounds  
**Rest: 20-30 minutes**

Start Time	
End Time	

<b>Bench Rest Time</b>
------------------------

**6. Final Shaping**

Final shape loaves  
Optional: Bench Rest

Start Time	
End Time	Temp

<b>Bench Rest Time</b>
------------------------

**7. Final Proof / Cold Retard**

Prepare shaping baskets  
Put loaves in shaping bowls  
**Rise: In Refrigerator for 8-12 hrs**  
or 3-4 hours at 75-80 degrees

Start Time	
End Time	Temp

<b>Average Temp</b>	<b>Final Proof Time</b>
---------------------	-------------------------

**8. Baking**

**Preheat oven and DO to 500F**  
Dust loaf bottoms with rice flour  
Score loaves  
**Bake for 20 minutes @450F**  
Remove Cover  
**Bake 20-25 minutes**  
Internal temp to 212 degrees  
Optional: Bake to finish crust  
**Remove and cool 90 minutes**

	1	2	3	4
Start Time				
Time				
Time				
End Time				
End Time				

<b>Baking Time</b>
--------------------

**Notes:**

**Crust:**

**Crumb:**

**Taste:**

**Other Notes:**

**Scoring Pattern**

