

**Bagels**

Bagel Weight	150 (g)
Number of Bagels	6
Total Recipe Weight	900 (g)
Total Flour	559 (g)
Total Water	307 (g)
Levain %	20%
Levain Ratio	2
Hydration %	55%
Salt %	2%
Sweetner %	4%
Bread Flour %	100%
Whole Wheat %	0%
Rye %	0%

Levain	
Ripe starter	22 (g)
Water	45 (g)
50/50 Flour	45 (g)

Ingredients	
Levain	112 (g)
Water	252 (g)
Salt	11 (g)
Sweetner	22 (g)
Bread Flour	503 (g)
Whole Wheat Flour	(g)
Rye	(g)

Date	Bake #	Room Temp	
Timestamp	Dough Temp	Rest Time	Step
		Overnight	Mix Levain and let ripen
			Stir everything except the flour together
			Stir flour into the mixture
		~8-10 min	Hand knead until flour is fully incorporated into the dough (dough should be strong and smooth)
			Shape dough into a smooth ball
		~6-8 hours	Bulk ferment in proofing container at room temp until it doubles in size
			Flatten dough - don't have to protect air bubbles
			divide dough into 6 equal pieces
			preshape each piece into a ball
		15 min	rest at room temp
			prepare a cookie sheet with non-stick flour
			form balls into bagel shape
		~3 hours	<b>rest at room temp until they double in size</b>
		Overnight	cover and place in fridge for overnight fermentation
			preheat oven to 450 F
			prepare a large pot of boiling water with honey
			prepare a dipping container for bagel seeds and a wire-rack for staging
		1 minute	boil for 1 minute on each side, bagels should float
			dip in seeds
		20 minutes	bake on lower rack of oven at 450