

Pizza

Pizza Weight	300 (g)
Number of Pizzas	4
Total Recipe Weight	1,200 (g)
Total Flour	702 (g)
Total Water	484 (g)
Levain	15%
Levain Ratio	2
Hydration %	69%
Salt %	2%
White Flour %	90%
Whole Wheat %	10%
Diastatic Malt	0.5%

Levain	
Levain	21 (g)
Water	42 (g)
50/50 Flour	42 (g)

Ingredients	
Levain	105 (g)
Water	432 (g)
Salt	14 (g)
Type 00 White Flour	581 (g)
Whole Wheat	65 (g)
Diastatic Malt	3 (g)

Date	Bake #	Room Temp	
Timestamp	Dough Temp	Rest Time	Step
		Overnight	Mix Levain and let ripen
			Mix all ingredients
			Slap and fold for 5-7 minutes, until dough firms, smooths, and holds shape
		20 min	Rest
		20 min	Stretch & fold
		20 min	Stretch & fold
		20 min	Stretch & fold
		20 min	Stretch & fold (optional)
		~2.5 hours @75F	Bulk Fermentaion (2.5 hours from time levain was mixed into flour)
			Shape dough into a tight boule. Don't worry about degassing.
		Overnight	Put in refrigerator
			Divide and shape pizza dough balls. Must have tight skin and completely closed seam.
			Lightly oil baking sheet and put dough balls on it.
		~6 hours	Proof @ room temp (75F)
			Preheat oven to 550F
			Gather pizza toppings. (chill dough for 15-30 min if hard to shape)
			Take a dough ball out of the fridge and shape out into a disc on parchment paper
			Top dough disc with toppings
			Put in oven and bake for 7-10 minutes