

Classic white sourdough

From Vanessa Kimbell's 'The Sourdough School' (p. 114)

Notes

Leaven has been integrated into the recipe. Leaven ready to use in 7-9 hours after mixing with a further 2 hours after that practical but suboptimal. This is based on an ambient temperature of 20-23C.

Kambell recommends flour between 11-13% protein. Diastatic malt is optional, but especially helpful with roller milled white.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Leaven Flour	10.3%	26	52	105	157	209
Leaven Water	9.2%	23	47	93	140	187
Leaven Starter	2.6%	6.6	13	26	40	53
Flour	80%	203	406	812	1218	1624
Water	74%	188	376	751	1127	1503
Wholemeal Flour	20%	51	102	203	305	406
Salt	2%	5	10	20	30	41
Diastatic Malt Powder	0.5%	1.27	2.54	5	7.61	10