

Sourdough white v4

Sourdough sandwich loaf, similar to french bread.

Notes

This is adjusted from my Straight White v4.

It's listed at 10% wholemeal at the moment. This is negotiable. If you need to go more than $\pm 10\%$ with the wholemeal, you might need to put together a different recipe or make the appropriate adjustments.

Bake in a loaf tin or shape into a boule.

Note that "Autolyse Water" is water to mix with the flour. "Water" can be mixed with the salt to help when mixing it into the dough or to incorporate the starter into the autolysed dough.

Note that it is assumed that the sourdough starter you're using has a hydration of 100%. Make the appropriate adjustments if not.

In our oven, this takes 30 minutes at 200° (fan), starting just before the oven has finished heating up.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
White Flour	83%	250	500	1000	1500	2000
Wholemeal Flour	10%	30	60	120	181	241
Autolyse Water	50%	151	301	602	904	1205
Water	8%	24	48	96	145	193
Sourdough Starter	14%	42	84	169	253	337
Salt	1.5%	4.52	9	18	27	36