

# Straight white yeasted v4

Regular white yeasted bread.

## Notes

I have included autolyse water measurements with this, although it may not be necessary. I imagine it depends on the flour and the kind of bread you like.

In the past, this has sat around 1.3% yeast. Although now I would be inclined to keep it lower (2-3h ferment). if you're short on time this could be brought up to 1.5% or higher (absolute maximum 2%).

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.

This bread is easy to handle and usually gives very good results.

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 hydrate the yeast depending on the type you're using.

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	90%	269	539	1078	1617	2156
Wholemeal Flour	10%	30	60	120	180	240
Autolyse Water	55%	165	329	659	988	1317
Water	10%	30	60	120	180	240
Yeast	1%	3	6	12	18	24
Salt	1.5%	4.49	9	18	27	36