

Spinach Cheese Bread with Polish (Dolf Starreveld)

Desired Dough Weight	2.75 lb
Desired Dough Temperature	79°F
Tap Water Temperature	47°F
Mixer Friction	20°F
Baking Loss	9.0%

Flour Weight	1.49 lb	677 g
Hydration	67.53%	
Dough	Soft	
Final weight	2.50 lb	1,135 g
Cost	\$2.32	

Ingredient	Pre	Baker %	lb	US Weight	US Volume	Metric
Whole Wheat Flour	Y	33.33%	0.4974	1/2 lb	1 3/4 C	226 g
Water	Y	33.33%	0.4974	1/2 lb	15 T	226 g
Instant Dry Yeast	Y	0.03%	0.0004	1 p	1 p	181 mg
Final Dough						
Bread Flour		26.67%	0.3979	6 3/8 oz	1 1/2 C	180 g
Whole Wheat Flour		6.67%	0.0995	1 5/8 oz	5 3/4 T	45.1 g
Instant Dry Yeast		1.50%	0.0224	1 T	1 T	10.2 g
Salt, table		2.80%	0.0418	1 T	1 T	19.0 g
Polish	P	66.67%	0.9948	15 7/8 oz	2 1/2 C	451 g
Buttermilk		38.00%	0.5670	9 1/8 oz	1 C	257 g
Vegetable Oil		2.00%	0.0298	1 T	1 T	13.5 g
Cheddar Cheese, diced		30.00%	0.4476	7 1/8 oz	1 1/2 C	203 g
Spinach, frozen		10.00%	0.1492	2 3/8 oz	5 3/4 T	68 g
Total		184.30%	2.7500	2 3/4 lb	N/A	1,247 g

Temperatures calculation and overview		
Desired Dough Temp	79°F	26.1°C
Tap Water Temp	47°F	8.3°C

Temperature Factor	US	Metric
Room	68°F	20.0°C
Flour	72°F	22.2°C
Preferment 1	70°F	21.1°C
Other 2		
Other 3		
Mixer Friction	20°F	-6.7°C
Water Temperature	86°F	30.0°C
Weight Ice	0 lb	0 g
Water Corrected	9 1/8 oz	257 g