

Bake Log

One loaf, from feeding the starter to the first slice



DATE

LOAF OR FORMULA NAME

FLOUR(S)

STARTER HYDRATION

DOUGH WEIGHT

STEP	CLOCK TIME	DOUGH OR ROOM TEMP	NOTES
Feed starter			
Mix (or autolyse)			
Add starter and salt			
Bulk fermentation starts			
Bulk ends, pre-shape			
Shape			
Final proof or cold retard			
Bake			

CRUMB PHOTO OR SKETCH

RESULT, AND WHAT I WOULD CHANGE NEXT TIME

Formula & Hydration Worksheet

Write the grams, then work out the percentages



Baker's percentages divide every ingredient by the total flour, so the flour is always 100%. Starter divided by (1 + its hydration as a decimal) is its flour; the rest is water.

INGREDIENT	GRAMS	BAKER'S %	NOTES
Flour (total)		100%	
Water			
Starter			
Salt			
Flour in the starter			
Water in the starter			

ALL WATER (DOUGH + STARTER)

ALL FLOUR (DOUGH + STARTER)

TRUE HYDRATION: ALL WATER DIVIDED BY ALL FLOUR

TOTAL DOUGH WEIGHT

NOTES

Starter Feeding Log

Each feeding, and how long it took to peak

[illegible]

Bake Comparison

Three bakes side by side; one change between them



Change one thing per bake: keep the flour, hydration, timings and oven the same, and change only what you are testing.

BAKE A	BAKE B	BAKE C
PHOTO OR SKETCH	PHOTO OR SKETCH	PHOTO OR SKETCH
DATE	DATE	DATE
WHAT CHANGED	WHAT CHANGED	WHAT CHANGED
CRUMB	CRUMB	CRUMB
RESULT	RESULT	RESULT

This workbook records your own bakes. It contains no recipes to follow and no baking temperatures or times; the worked examples show arithmetic only. Follow your own formula and your oven's manual.