

Mike's Bread Recipe Worksheet



Bread Name Bohemian Rye

Ingredients	Try 1	Try 2	Try 3	Try 4	Try 5
Date	4/26	4/26	4/27	4/28	4/28 cup redo
Starter	2 cups	457 grams	457 grams	250 grams	1 cup
Water	1 1/4 cups	316 grams	316 grams	170 grams	1/2 cup
White flour	1 cup	159 grams	159 grams	90 grams	1/2 cup
Medium rye flour	3 cups	466 grams	466 grams	260 grams	1 3/4 cups
Salt	4 tsp	22 grams	22 grams	12 grams	2 tsp
Butter	2 tbsp	30 grams	30 grams	15 grams	1 tbsp
Caraway Seeds	1 tbsp	11 grams	11 grams	6 grams	1 1/2 tsp
Hydration	N/A	67%	67%	67%	N/A
Weight, before baking	N/A	1435	1438	770 gr	
Weight, after baking	N/A	Not recorded	1320 gr	680 gr	

Comments, changes...

Try 1: For reference only, part of converting to gram weight measurement.

Try 2: Dough handled nicely, rose well. Had some troubles with the new to me "American Harvest Convection Perfection" oven, so will repeat bake exactly.

Try 3: Better, now scale it for a 1 1/2 lb loaf (770 gram pre-bake weight)

Try 4: Try to scale to 1 1/2 lb finished load 770 gram cut weight, 680 gram after baking

Try 5: Cup equivalence for people who can't give up their cups