

ARTISAN BREAD TESTING LOG

BATCH NO. _____

RECIPE NAME _____

DATE _____

HYDRATION % _____

INGREDIENT	WEIGHT (G)	PROCESS TIMING
Flour (Type: _____)		AUTOLYSE DURATION: _____ BULK FERMENTATION: _____
Water		NO. OF FOLDS: _____ PROOFING TEMP: _____
Salt		
Leaven / Yeast		

BAKE VARIABLES	RESULT SCORE (1-5)
VESSEL	OVEN SPRING
Dutch Oven	1 2 3 4 5
Baking Stone	CRUST COLOR
Open Sheet	1 2 3 4 5
Steam Injected	
TEMPERATURE / TIME	CRUMB STRUCTURE

BAKE VARIABLES

Preheat: _____ F
Lid On: _____ min
Lid Off: _____ min

RESULT SCORE (1-5)

1 2 3 4 5

FLAVOR PROFILE

1 2 3 4 5