

# SOURDOUGH BATCH LOG

DATE

FLOUR TYPE/RATIO

HYDRATION %

<b>PROCESS STEP</b>	<b>TIME START</b>	<b>TEMP (ROOM/DOUGH)</b>	<b>OBSERVATIONS / ADJUSTMENTS</b>
Autolyse			
Inoculation			
Stretch & Fold 1			
Stretch & Fold 2			
Stretch & Fold 3			
Bulk Fermentation			Growth %:
Shape & Bench			

PROCESS STEP	TIME START	TEMP (ROOM/DOUGH)	OBSERVATIONS / ADJUSTMENTS
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Cold Proof

Total Hours:

BAKING PARAMETERS

Oven Temp:

Preheat Time:

Lid On (min):

Lid Off (min):

FINAL RESULTS & CRUMB SCORE