

Bâtard bread

Liquid Sourdough
Phil Levain



Durum Wheat CRC®

N° 2145

Milky, with butter and caramel notes

Other applications:
Bun, brioche, croissant



INGREDIENTS

T65 flour: 10 kg

Salt: 0,18 kg

Phil Levain Durum Wheat CRC®: 0,8 kg

Water: 6,2 to 6,8 L

Yeast: 0,1 kg

Method with 8% dosage

Base temperature: 60-62°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis from 30 to 60 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt and knead for another 6 minutes.
Spiral: 3 minutes, add the salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 550 g dough pieces.

Intermediate proofing: 15 minutes.

Shaping: by hand or using an open machine.

Final fermentation: 1h15 at 25°C with 70% humidity.

Charging the oven: score, add steam and load into the oven.

Baking: 30-35 minutes at 250°C (top heat) and 240°C (bottom heat).

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984