



1c 50% Einkorn Sourdough

		Total	Levain	Final Mix
Mature active starter		50.0 g	50.0 g	
Water (room temp)		682.7 g	250.0 g	432.7 g
Strong White Bread Flour		510.2 g	200.0 g	310.2 g
Einkorn flour		494.9 g		494.9 g
Salt		19.1 g		19.1 g
Levain				500.0 g
	Yield	1,756.9 g	500.0 g	1,756.9 g
	Total Flour	1,005.1 g	200.0 g	805.1 g