



1c 50% Einkorn Sourdough

		Total	Levain	Final Mix
Mature active starter		4.97%	25.00%	
Water (room temp)		67.93%	125.00%	53.75%
Strong White Bread Flour		50.76%	100.00%	38.53%
Einkorn flour		49.24%		61.47%
Salt		1.90%		2.37%
Levain				62.11%
	Yield	174.80%	250.00%	218.23%
	Total Flour	100.00%	100.00%	100.00%
	Size		19.90%	
	Pre-fermented Flour	19.90%		