

PALM Baking Log

Bake Date: ____/____/____

Fed levain
morning of
BD-1?

Ingredients,
packaging, &
labels ready?

Overnight
Ambient
Bulk Temp:

 °F

Bake Start Time: 8:45AM
(first bake in the oven)

Tub	Recipe	Cost	Yield	Div.	Levain (g) 73°F / 70°F / 67°F	Mix Time (BD-1)	Baking Notes
A	Baguette Trad/Sarm.		12 32	420g 200g	11.0 / 26.6 / 59.8 5.3 / 12.9 / 28.9 Y(0.22 / 0.34 / 0.51)	1:45 PM 18hr bulk	
B	Baguette Trad/Sarm.		12 32	420g 200g	8.2 / 21.0 / 49.5 4.0 / 10.2 / 24.0 Y(0.18 / 0.27 / 0.42)	1:58 PM 19hr bulk	
C			12	420g	6.4 / 17.2 / 42.3	2:11 PM 20hr bulk	
D			12	420g	5.6 / 15.3 / 38.5	2:24 PM 20.5hr bulk	
E			12	420g	4.8 / 13.6 / 35.0	2:37 PM 21hr bulk	
F			12	420g	3.8 / 11.2 / 30.0	2:50 PM 22hr bulk	

Total: \$

Thoughts:

Lost
Bakes
Tally

Free and
Donations
Tally

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