

Infinitely Seeded Loaves

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Description 20% seeds Sift and scald the golden ww in with the seed soaker
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Hydration	65 excl seeds	%
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DDT	25	C
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Lev 1	W130
Lev qty:	308 not all
Build 1:	E2 4/8/8 28c
Build 2:	E8 15.4/154 whole spelt/154 22c tot 323 for 12-14 hrs

Seed soaker	
Bran from golden ww, sifted fine sieve	X (assume 40) Actual x = 33
Oat bran toasted	38
Sesame seeds toasted	38
Flax seeds	38
Sunflower seeds toasted	77
Total	231
Boiling water + 2.2 salt mixed in	240 + 66 for golden ww bran = 306
Total	537
Mix well	Rested overnight in garage

Main dough ingredients	
Flours in main dough	845-x=805est
Whole spelt Doves Fm	102
Whole rye MM	77
Golden ww - bran	333-x = 293est

Carrs can BF	333
preferment flours	154
Total flour	959est
Salt 21.5 tot -2.2 in soaker	19.3
honey	23
Grated carrot	154
Total incl 537 seed soaker	1795

Water	
Total excl seed soaker	608
Autolyse 500-66	454
Preferm h2o 48+50+67	165
Bass	0

Tot dough weight theor	2303
Tot dough weight act	2277

Lev pH	3.97
Dough init pH	5.05!
Dough final pH	4.52
DDT	25
DT	22.5

- Mix all flours, 50% of lev, grated carrots and h2o
- 3 mins slow
- Autol 60m
- Add rest of lev, honey, salt
- 1m ls, 3m hs
- Add seeds, 3m ls, 2m hs
- All in m10.15l
- Dip 99mm 2233ml
- 3hr bulk, 3 s and f at 30min intervals
- Quite a stiff dough
- Fin e1.25
- Dip 67mm 3218ml 44%
- Scale to 2 x 856 green bats and 565 in l12a
- Br 20m
- Roll shaped dough in wet towel and then roll in seed mix or oats
- Fp start e2
- 90m fp
- One bat lengthways score, tother 4 diagonal - better.
- Bake 250c (me 240) for 15m w steam, then 210 (me 200)
- Tin loaf looked best, then diag score.
- Poor loft, not much os, but tin looks good
- Good flavour



