

SourdoughCalc

**Sourdough Calculation – Version 2**

Input Parameters		Intermediate Calculations	
RA1	2.00	#1	2.00
RA2	35.00	#2	33.00
H1	50.00	#3	65.00
H2	50.00	#4	1.00
H3	63.00	#5	1.33
S	1.00	#6	0.67
W	500.00	#7	22.00
		#8	11.00
		#9	37.40
		#10	26.60

**Formula for 100 gram of final dough**

	Flour	Water	Salt	Total
<b>Sourdough Culture</b>	1.33	0.67	0.00	2.00
<b>Starter</b>	22.00	11.00	0.00	33.00
<b>Dough</b>	37.40	26.60	1.00	65.00
<b>Total</b>	60.74	38.26	1.00	100.00

**Hydration Percentages**

Culture	Starter	Culture + Starter	Dough	Final Dough
50.00	50.00	50.00	71.11	63.00

**Percentages**

<b>Flour/(Flour+Water)</b>	61.35
<b>Water/(Flour+Water)</b>	38.65

**Formula for final dough**

Weight Factor	Flour	Water	Salt	Total
	5.00			
<b>Sourdough Culture</b>	6.67	3.33	0.00	10.00
<b>Starter</b>	110.00	55.00	0.00	165.00
<b>Dough</b>	187.01	132.99	5.00	325.00
<b>Total</b>	303.68	191.32	5.00	500.00