

# Sourdough loaf record

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DATE

TEMPERATURE OF WATER

WHEN WAS YOUR STARTER LAST REFRESHED?

TIME THAT THE FLOUR AND WATER WERE MIXED

DID YOU MAKE A LEAVEN?

AUTOLYSE TIME

TIME THAT THE LEAVEN WAS ADDED

BULK FERMENTATION

TOTAL WEIGHT OF LEAVEN IN GRAMS

THE NUMBER OF STRETCH & FOLDS

AMBIENT TEMPERATURE OF THE ROOM YOU ARE BAKING IN

TIME OF SHAPING

WHICH BRAND OF FLOUR?

TOTAL TIME PROVING IN THE BANNETON

TYPE OF FLOUR i.e. wholegrain/rye/spelt/white?

LOCATION OF FINAL PROVE IN THE BANNETON

IS THE FLOUR STONEGROUND OR ROLLER-MILLED?

AMBIENT TEMPERATURE OF WHERE THE DOUGH IS PROVING

WEIGHT OF FLOUR not including flour in the leaven

OVEN TEMPERATURE

AMOUNT OF WATER not including water in the leaven

TIME BAKED

Scores of how happy you are with your loaf:

Notes

**CRUST COLOUR AND TEXTURE** Marks out of 10 .....

**HOW WAS THE CRUMB?** Marks out of 10 .....

ie. how happy are you with the amount of holes and texture of the interior of your bread?

**FLAVOUR** Marks out of 10 .....