

Challah

Desired Dough Weight	2.00 lb
Desired Dough Temperature	79°F
Tap Water Temperature	47°F
Mixer Friction	40°F
Baking Loss	9.0%

Flour Weight	1.09 lb	494 g
Hydration	52.11%	
Dough	Very Stiff	
Final weight	1.82 lb	826 g
Cost	\$1.50	

Ingredient	Pre	Baker %	lb	US Weight	US Volume	Metric
Bread Flour		100.00%	1.0884	1 lb 1 3/8 oz	3 3/4 C	494 g
Water		15.04%	0.1637	2 1/2 oz	5 T	74.2 g
Milk		15.04%	0.1637	2 1/2 oz	4 3/4 T	74.2 g
Instant Dry Yeast		1.56%	0.0170	1/4 oz	2 1/4 t	7.7 g
Salt, table		2.00%	0.0218	1/4 oz	1 1/2 t	9.9 g
Vegetable Oil		10.50%	0.1143	1 3/4 oz	3 3/4 T	51.8 g
Egg		25.40%	0.2764	4 1/2 oz	1/2 C	125 g
Egg Yolk		8.63%	0.0939	1 1/2 oz	2 3/4 T	42.6 g
Sugar, granulated		4.97%	0.0541	3/4 oz	2 T	24.5 g
Splenda, Granular		0.62%	0.0067	0.11 oz	2 T	3.1 g
Sesame Seeds						
1 Egg						
Total		183.76%	2.0000	2 lb	N/A	907 g

Temperatures calculation and overview		
Desired Dough Temp	79°F	26.1°C
Tap Water Temp	47°F	8.3°C

Temperature Factor	US	Metric
Room	77°F	25.0°C
Flour	74°F	23.3°C
Preferment 1	68°F	20.0°C
Other 2		
Other 3		
Mixer Friction	40°F	4.4°C
Water Temperature	57°F	13.9°C
Weight Ice	0 oz	0 g
Water Corrected	9 3/4 oz	274 g