

Dutch Regale's Almond/Rum Stollen

Desired Dough Weight	4.50 lb
Desired Dough Temperature	76°F
Mixer Friction	30°F
Preferment Overage	3.0%
Baking Loss	9.0%

Flour Weight	0.74 lb	337 g
Final Weight	4.10 lb	1.86 kg
Hydration	33.06%	
Dough	Very Stiff	
Cost	\$3.96	

Ingredient	Pre	Baker %	lb	US Weight	US Volume	Metric
Sponge	1					
Milk	1	76.05%	0.4546	7 1/4 oz	7/8 C	206 g
Instant Dry Yeast	1	4.56%	0.0273	1/2 oz	1 1/4 T	12.4 g
Bread Flour	1	100.00%	0.5978	9 1/2 oz	1 5/8 C	271 g
Final Dough						
Sponge		140.95%	1.0483	1 lb 3/4 oz	???	476 g
Bread Flour		100.00%	0.7437	12 oz	2 C	337 g
Butter, unsalted		89.02%	0.6621	10 1/2 oz	1 1/4 C	300 g
Sugar, granulated		20.77%	0.1545	2 1/2 oz	5 1/2 T	70.1 g
Salt		2.37%	0.0177	1/4 oz	1/2 T	8.0 g
Cardamom, ground		0.30%	0.0022	0.04 oz	1/2 t	1.0 g
Almond Paste		14.84%	0.1103	1 3/4 oz	3 1/2 T	50.1 g
Vanilla Extract		1.48%	0.0110	0.18 oz	1 1/4 t	5.0 g
Orange Juice, Concentrate		4.45%	0.0331	1/2 oz	2 1/2 t	15.0 g
Zest, orange		2.37%	0.0177	1/4 oz	???	8.0 g
Filling						
Lemon peel, candied		14.84%	0.1103	1 3/4 oz	???	50.1 g
Raisins, dark		192.88%	1.4345	1 lb 7 oz	???	651 g
Orange Peel, candied		11.87%	0.0883	1 1/2 oz	???	40.0 g
Rum, dark		8.90%	0.0662	1 oz	???	30.0 g
Coating						
Butter, unsalted						
Sugar, granulated						
Sugar, powdered						
Total		605.04%	4.5000	4 1/2 lb	N/A	2.04 kg

Temperatures calculation and overview		
Temperature Factor	US	Metric
Desired Dough Temp	76°F	24.4°C
Tap Water Temp	59°F	15.0°C
Room	70°F	21.1°C
Flour	70°F	21.1°C
Preferment 1		
Preferment 2		
Other 3		
Mixer Friction	30°F	16.7°C
Liquids Temperature	58°F	14.4°C
Weight Ice	0 oz	0 g
Water Corrected	0 oz	0 g