CRISPY CRUST / THE BAKER'S JOURNAL

Sourdough bake journal

Record what happened. Change one thing on the next loaf.

Use one sheet per bake. Keep planned and actual times separate. Note whether rise readings come from the full dough or an aliquot sample.

FORMULA AND STARTER

Date / recipe / version

Flour blend / total flour

Added water / starter / salt ____ g water ____ g starter ____ g salt

Starter feed / ripeness / hydration

TIMING AND DOUGH OBSERVATIONS

Mix: planned / actual / temperature

Starting level / units / vessel

Fold times / dough feel

End of bulk: time / rise / feel

Shape / proof: start / finish / temperature

Preheat / load / lid off / finish

AFTER COOLING

Cooling time / crumb / crust

Photo filename or note

One change for the next loaf

For a short record, keep the formula, mixed dough temperature, shaping observations and final result.