

## Whole Wheat Bread Made with Liquid Levain

### Starter

Two large loaves	Ingredient	One large loaf
½ cup, 115 g	Liquid levain, 10%	¼ cup, 58 g
½ cup, 119 g	Water, 10%	¼ cup, 59 g
1 ½ cups, 195 g	Whole wheat flour, 16%	¾ cup, 98 g

### Dough

Two large loaves	Ingredient	One large loaf
1 ½ cups, 368 g	Milk, 31%	¾ cup, 184 g
1 cup, 237 g	Water, 20%	½ cup, 119 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 28 g
¼ cup, 50 g	Sugar, 4%	2 Tbsp, 25 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
3 ½ cups, 455 g	Whole wheat flour, 38%	1 ¾ cups, 228 g
4 cups, 544 g	Bread flour, 46%	2 cups, 272 g

In the evening on day one, stir together the levain, starter flour, and water in a large bowl. Cover and allow to stand at room temperature overnight.

The next morning, mix the milk and water and heat to lukewarm. Add the milk and water mixture to the starter and stir a few times to soften. Stir in the oil, sugar, salt and flours until well mixed, then stir vigorously another 30 seconds or so. Cover and allow to stand at room temperature for 6-9 hours.

In the late afternoon, shape the loaf or loaves into a batard(s) or boule(s) on a floured surface. Place on a parchment paper covered peel or baking sheet then sprinkle generously with flour, whole wheat, or cornmeal and cover lightly with plastic wrap. Allow to rise at room temperature for about 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees then score the loaves and slide onto the baking stone. Pour 1 cup hot water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove from oven and cool on a wire rack.