

PALM Baking Schedule

1 day before Baking Day

- 7:15am **Feed** 70/60 WW starter; enough for doughs to mix later. (~5min)
- 1:45pm **Mix** all doughs for tomorrow's bake.

Baking Day

- **Preheat** decks (~75min total):
 - 7:00am BakedGoods @ 575°F until bottom stone is $\geq 510^{\circ}\text{F}$ (~45min).
 - 7:15am **Feed** 70/60 WW starter; enough for doughs to mix later. (~5min)
 - 8:00am Switch to 575°F+Fan until **both stones $\geq 530^{\circ}\text{F}+$** (~20min).
- 8:30am **REPEAT** for each dough tub (~40 min each, max 6 tubs):
 - 8 minutes: **Dividing/shaping**
 - Turn out bulk fermented (1.5x height) dough onto counter.
 - Hand divide and shape into batard/baguette for bench rest.
 - Wash dough tub.
 - 7 minutes: **Packaging**
 - Knock off any sharp crust from top of loaves.
 - Place cooled bread (IR temp $< 100^{\circ}\text{F}$) into bags and apply labels.
 - 2 minutes: **Unloading**
 - Unload loaves to begin cooling.
 - Sweep oven decks to remove any burnt flour.
 - 20 minutes: **Oven turnaround/rest**
 - Let dough bench rest.
 - wait/tidy/breathe.
 - 3 minutes: **Loading**
 - Place shaped dough onto 2 dough loaders.
 - Set oven to Bake.
 - Slash / load / steam loaves.
 - Start baking timer.
 - Switch to 575°F+Fan for final minutes (and next oven preheat).
- 1:45pm **Mix** all doughs for tomorrow's bake (if needed).
 - For each dough (~10min each, 6 tubs):
 - Scale the ingredients for a batch of dough.
 - 2 minute initial mix/stir to fully incorporate.
 - Begin gravitational rotary kneading process.
- 2:45pm **Tidy** and clean kitchen.