

Dough Log

A Dough Log allows us to track the factors that influence the final outcome of our dough. Determine your water temperature using the [Dough Temperature Control](#) equation.

DATE	RECIPE	HUMIDITY	ROOM TEMP	FLOUR TEMP	WATER TEMP	BOWL FRICTION	FINAL DOUGH TEMP	REST TIME	INITIALS
5/2/09	WS Dough	29	75	73.9	61.1	30	80	15 minutes	AT

COMMENTS: *produced delicious pizza crust with nice color and great crumb texture*

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