

## Dough Temperature Control

*When we control the temperature variables that go into our dough, we move towards a more consistent finished dough temperature. The end result? Dough whose performance is consistently dependable.*

*Following this simple equation will tell you what the temperature of your water should be, with consideration to the other temperature factors at hand. Using this equation leads to a finished dough temperature of 80 degrees.*

### Equation:

1. Add the unchangeable temperature factors:

$$\begin{array}{r} \text{Air temperature} \\ + \text{Flour temperature} \\ + \text{Bowl friction} \\ \hline = \text{Total temperature factors} \end{array}$$

2. Multiply the desired finished dough temperature (80) by the number of unchangeable factors (3):

$$80 \text{ degrees} \times 3 \text{ factors} = (240)$$

3. Subtract the **Total temperature factors** from (240).

$$\begin{array}{r} (240) \\ - \text{Total temperature factors} \\ \hline = \text{Necessary water temperature} \\ \text{to achieve a finished dough} \\ \text{temperature of 80 degrees.} \end{array}$$



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