

Preferment Dough Calculation Tool

By what approach would you like your dough calculated? Thickness Factor Dough Weight

Enter the desired Thickness Factor:

Desired number of dough balls:

What shape pizza would you like to make? Round Rectangular

Enter the desired pizza size: (inches)* *1 inch = 2.54 cm

Desired Overall Hydration: (%)

What type of salt would you like to use? Kosher Regular/Fine Sea Salt

What brand of Kosher salt are you using? Morton's Diamond Crystal

Enter the desired salt amount: (%)

What type of commercial yeast would you like to use? NONE IDY ADY Cake Yeast

How would you like your preferment expressed? % of Total Flour % of Total Water % of Total Dough Weight

Enter desired preferment amount: (%)

Enter your preferment's percentage of water: (%) *Note: Preferment's percentage of water = (weight of water divided by total weight of preferment) x 100.*

Enter Amount for other ingredients:

Oil (%)

Sugar (%)

Enter bowl residue compensation, if desired: (%)

Note: Up to 4% is recommended

Dough Ingredients

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Total Formula:

Flour (100%): 946.37 g | 33.38 oz | 2.09 lbs
Water (62%): 586.75 g | 20.7 oz | 1.29 lbs
Salt (2.25%): 21.29 g | 0.75 oz | 0.05 lbs | 4.44 tsp | 1.48 tbsp
Total (164.25%): 1554.42 g | 54.83 oz | 3.43 lbs | TF = 0.0808
Single Ball: 259.07 g | 9.14 oz | 0.57 lbs

Preferment:

Flour: 75.71 g | 2.67 oz | 0.17 lbs
Water: 75.71 g | 2.67 oz | 0.17 lbs
Total: 151.42 g | 5.34 oz | 0.33 lbs

Final Dough:

Flour: 870.66 g | 30.71 oz | 1.92 lbs
Water: 511.04 g | 18.03 oz | 1.13 lbs
Salt: 21.29 g | 0.75 oz | 0.05 lbs | 4.44 tsp | 1.48 tbsp
Preferment: 151.42 g | 5.34 oz | 0.33 lbs
Total: 1554.42 g | 54.83 oz | 3.43 lbs | TF = 0.0808