

Baker's Percentages

Kitchen

How bakers scale recipes, expressed against flour.

Every ingredient is expressed as a percentage of the total flour weight.

$$\text{ingredient \%} = (\text{ingredient} \div \text{flour}) \times 100$$

500 g flour, 350 g water

350 ÷ 500.

70% hydration

10 g salt on 500 g flour

The standard for bread.

2% salt

Scaling to 1 kg flour

Percentages stay constant.

700 g water, 20 g salt

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× Percentages adding to 100

✓ They add to well over 100

Flour is the denominator, not the total. A dough at 70% hydration and 2% salt totals 172%.

60% hydration is a firm, easy dough. 75% is slack and open-crumbed.
85% is ciabatta and hard to handle.