

Pizza Proportions

Ingredient	12" crust				16" crust			
	1	2	3	4	1	2	3	4
Starter	48	96	144	192	86	172	258	344
Water	85	170	255	340	152	304	456	608
Oil	8	16	24	32	14	28	42	56
Flour	136	272	408	544	243	486	729	972
Salt	3	6	9	12	5	10	15	20
Total	280	560	840	1120	500	1000	1500	2000

Refresh starter - 1 : 1 : 1

Mix Ingredients except salt

Autolyse 20 min

Add salt and knead 10-15 min

Bulk Ferment 3 hrs

Divide and Round

Rest 15-20 min

Shape

Spread toppings

Preheat oven to 500°F or hotter

Bake until cheese melts and crust is brown