

SIMPLE FRESH BREAD

Prep: 5 min | Rise: 12 hr | Bake: 45 min

EQUIPMENT

- Dutch Oven with lid (non-vented)
- Mixing bowl
- Digital gram scale
- Plastic wrap
- Cooling rack or Trivet

INGREDIENTS

- 450g Bread Flour
 - Bob's Red Mill, King Arthur, or Generic
- 9g Salt
- 1.3g (1/4 tsp) Yeast
 - SafLager W-34/70 brewer's yeast (or Instant yeast)
- 50g Beer
 - Any - experiment with an IPA or a Stout!
- 300g water
 - If not using beer, use 350g water

DIRECTIONS



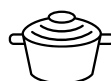
1. **Dry mix** flour, salt, yeast in mixing bowl



2. Add beer and water, mix until dough is shaggy



3. Seal bowl with plastic wrap



4. Let rise **12 hours @ room temp**



5. Preheat Dutch oven and oven to **475°F**



6. Remove dough from bowl, fold & tuck into tight ball, dust with flour, cover with linen towel

♦ (Optional 2nd rise for 1 hour)



7. Transfer to Dutch oven and bake with lid on for **45 minutes**



8. Remove and let rest for at least 1 hour, then **enjoy!**

