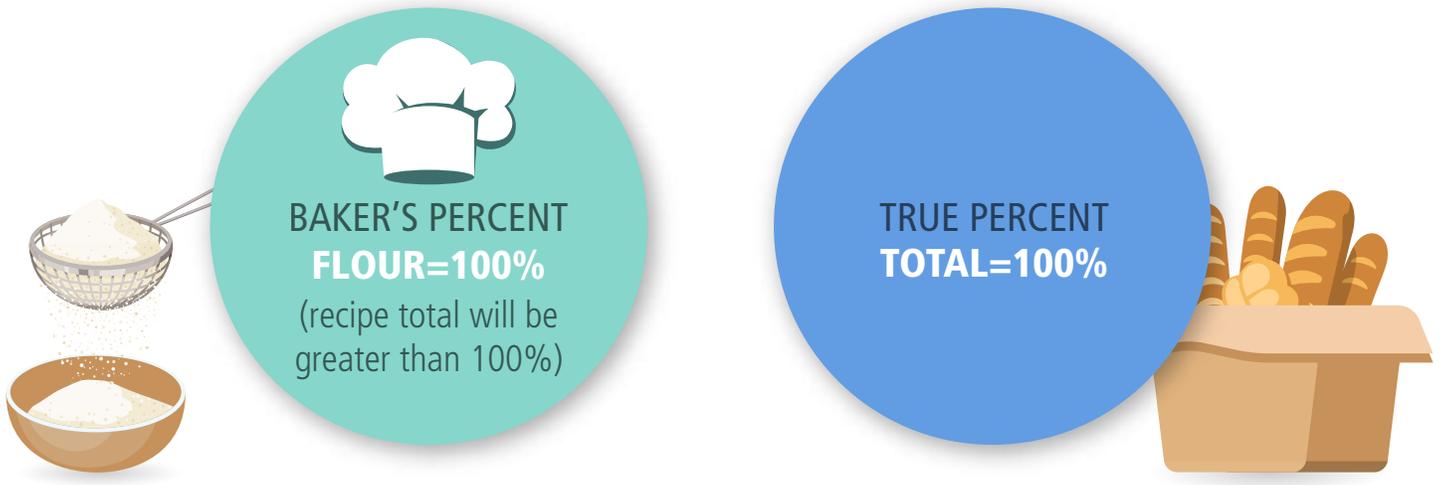


# BAKER'S PERCENTAGES BREAKDOWN

The baker's percentages method is often used for professional baking recipes and lists all other ingredient weights in their relation to flour.



The table below shows an example formula where you can see the weight and baker's percent of each ingredient.

Ingredient	Weight	Baker's percent
Flour	14.20 lbs.	100%
Water	8.80 lbs.	62%
Yeast	.43 lbs.	3%
Salt	.28 lbs.	2%
Sugar	.57 lbs.	4%
Shortening	.43 lbs.	3%
Defatted milk solids	.28 lbs.	2%
<b>Total</b>	<b>25 lbs.</b>	<b>176%</b>

$$\text{Bakers \%} = \frac{\text{Total weight of ingredient}}{\text{Total weight of flour}} \times 100$$

## HERE'S HOW TO SCALE THE ABOVE RECIPE TO CREATE ANY DESIRED BATCH WEIGHT.

# 1

Add the baker's percent of the individual ingredients to get the total baker's percent. This is already done for you in the table above.

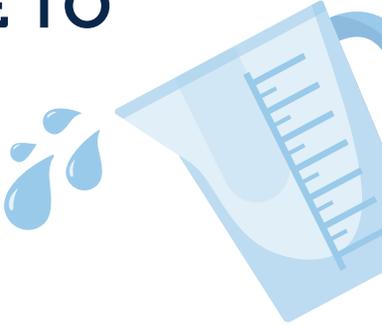
# 2

Divide the desired batch weight by the total baker's percent (converted to a decimal). This gives you the new weight of the flour.

# 3

Multiply the new weight of the flour by the baker's percent of each ingredient (converted to a decimal). This gives you the new weight of each ingredient.

## FOR EXAMPLE, LET'S SCALE THE RECIPE TO 60 LBS. AND START WITH WATER.



$$\begin{array}{l}
 \text{total desired weight} \\
 \text{60} \\
 \hline
 \text{1.76} \\
 \text{total baker's \%}
 \end{array}
 = 34.09
 \quad \text{new weight of flour}$$
  

$$34.09 \times 0.62 = 21.14$$

baker's % of water (0.62) → new weight of water (21.14)

The table below shows the recipe with the new weights of all the ingredients. Now the recipe is fully scaled to produce **60 lbs.** of dough.

<b>Ingredient</b>	<b>Weight</b>	<b>Baker's percent</b>
Flour	85.2 lbs.	100%
Water	52.8 lbs.	62%
Yeast	2.6 lbs.	3%
Salt	1.7 lbs.	2%
Sugar	3.4 lbs.	4%
Shortening	2.6 lbs.	3%
Defatted milk solids	1.7 lbs.	2%
<b>Total</b>	<b>150 lbs.</b>	<b>176%</b>

**Source:** "Baker's Percent," Bakerpedia

Note: Numbers are rounded in the above tables.