



BREWERS YEAST PIZZA DOUGH RECIPE

Can also be used as a basic bread recipe using our brewers yeast.

INGREDIENTS:

- ▶ Bread flour 781g
 - ▶ H2O 327g
 - ▶ WLP518 Opshaug Kveik Ale Yeast 16.5g
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- ▶ Sea salt 10g

PROCESS: MIXING

- ▶ Gently whisk water and WLP518 Opshaug Kveik Ale Yeast together in a standing mixer bowl. Add flour to the mixing bowl, start on a low setting for 1 to 2 minutes or until the flour is removed from the side of the bowl.
- ▶ Remove the dough hook, then cover the bowl with plastic wrap and let the dough autolyse at room temperature for 30 minutes.
- ▶ After 30 minutes, remove the plastic wrap, add salt. Mix again at low speed for 5 -7 minutes or until the dough becomes elastic and stretchable.

BULK FERMENT

- ▶ Place the dough onto a lightly floured workspace then gently knead it, rolling it into a tight ball. Lightly oil the mixing bowl, then place the dough back in. Cover and let bulk ferment for 24 hours.

SHAPING

- ▶ After the 24 hours, remove the dough and cut it into desired portions (we recommend 4). Place in a lightly oiled pan, cover and refrigerate for another 24 hours. After 24 hours, shape the dough into balls, let stand.



Make pizza. Smile.

COOKING

- ▶ Preset your oven to 350 degrees.
- ▶ Remove the dough and let sit at room temperature for 30 minutes to 1 hour, allowing the dough to finish proofing, and the oven to warm up.
- ▶ On a lightly floured surface, gently work around the dough by forming the crust. Keeping hands near crust and away from center, stretch dough gently while rotating until evenly spread.
- ▶ Gently stretch the dough so it does not to tear.
- ▶ Place the stretched dough on a lightly oiled sheet tray.
- ▶ Top the pizza dough with any desired toppings, and bake for about 10 minutes (or desired crispness).

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