

# GRAIN CRAFT

MILLING WHEAT INTO FLOUR FOR MORE THAN 100 YEARS.



## THE CRAFT OF PIZZA CRUST

High quality flour for next level baking

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# PREMIUM FLOUR THROUGH THICK AND THIN

## THIN CRUST FORMULAS

Mondako® Flour	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Sugar	5 oz.	14 oz.	18 oz.	28 oz.
Salt	3 oz.	8 oz.	10 oz.	16 oz.
Oil	0.5 cup	1 cup	1.5 cups	2 cups
Instant Yeast	1.5 oz.	3 oz.	4 oz.	6 oz.
Water (80°)*	5 lbs.	12 lbs.	16 lbs.	25 lbs.

\*Water should be tempered to get a final dough temp of 78-82°  
See Calculation Tool on [graincraft.com/technical](http://graincraft.com/technical)



**MONDAKO®**

Milled from a blend of northern winter and spring wheat, Mondako's® consistent mixing time and water absorption is ensured by careful patent stream selection. Known as the foremost flour for pizza operations, this product is well suited for hand tossed and medium crust pizza applications.

## THICK CRUST FORMULAS

Power® Flour	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Sugar	6 oz.	16 oz.	20 oz.	30 oz.
Salt	2.5 oz.	7 oz.	9 oz.	14 oz.
Oil	1 cup	1.5 cups	2 cups	3 cups
Instant Yeast	2 oz.	4 oz.	5 oz.	8 oz.
Water (80°)*	5.5 lbs.	13 lbs.	17 lbs.	26 lbs.

\*Water should be tempered to get a final dough temp of 78-82°  
See Calculation Tool on [graincraft.com/technical](http://graincraft.com/technical)



**POWER®**

Power® Flour is a premium, high-gluten flour milled from northern hard red spring wheat. Designed to produce baked goods that require long fermentation and retardation periods, Power® is also perfectly blended for pan and thick crust pizza formulas.

## THIN CRUST TIPS & TRICKS



Oil is better for medium/thin crust and shortening is better for thick/pan crust

With instant yeast, add water, sugar, salt, and oil to the bowl first. Then add the flour and yeast.

If using active dry yeast, it will need to be rehydrated first. With active dry yeast or fresh yeast, add yeast, water, oil, and sugar to the bowl, then flour with salt. Salt and yeast should not be mixed together in water before flour is added. Yeast activity will be diminished over time.

## THICK CRUST TIPS & TRICKS



To increase the thickness of your crust, try some of these tips:

- Use a high gluten flour
- Increase amount of yeast
- Increase amount of water
- Change from oil to shortening
- Increase amount of oil or shortening
- Increase sugar
- Add a dough conditioner

# NEAPOLITAN ITALIAN-STYLE CRUST

## A LOCALLY SOURCED SOLUTION

Our Neapolitan Italian-Style Pizzeria flour features a finely ground wheat that is grown in the Rocky Mountain Foothills of Idaho. It is here that you will find an ideal combination of high altitude, rich volcanic soils and growing conditions similar to the agricultural regions of Italy. This 00 type flour is the key to producing a light dough with dependable extensibility, the perfect rise and a soft thin crust — all without compromising old world quality or flavor.



### NEAPOLITAN FORMULA

INGREDIENTS*	SMALL BATCH	BAKER'S %	LARGE BATCH
Grain Craft Neapolitan Flour	10 lbs.	100	25 lbs. / 11.4 kg
Instant Yeast	0.5 oz.	0.25	1 oz.
Salt	3.5 oz.	2-2.2	8 oz.
Water**	6.2 lbs.	62-64	15.5 lbs.
	16.5 lbs.		26.5 lbs.

\* A true Neapolitan pizza has no sugar and no fat (oil), though some Americanized Neapolitan-style formulas may include oil.

\*\* Water should be tempered to achieve a final dough temperature of 78-80° F

### DOUGH MIXING AND MAKE UP

1. Put all the ingredients in the mixer and mix on low for 2-3 minutes. Dough should begin to pick up from walls of mixing bowl.
2. Switch mixer to second speed and continue mixing approx. 8-10 minutes. Dough should feel soft but not sticky.
3. Leave dough out at room temperature covered for 8-12 hours, or refrigerate covered for 24-36 hours. This is known as bulk fermentation.
4. Scale dough into desired weights and round tightly and uniformly.
5. Bring dough balls out 20-30 minutes prior to make up and baking.

# ROMAN STYLE PIZZA CRUST

Just as there are multiple variations on the perfect chocolate chip cookie, Roman Pizza as currently seen across the U.S. comes in a variety of iterations, sizes and shapes. Some compare the Roman style crust to a classic Neapolitan, but others say it's stretched thinner. Regardless of your idea of the perfect Roman style pizza, the crust is generally crispy, thick and has a more open, lace like crumb. The crust is the result of slow fermentation with a minimum of yeast.



## ROMAN STYLE CRUST FORMULA

BAKER'S %	INGREDIENTS	WEIGHTS
100	flour*	50 lbs.
70	water**	34 lbs.
2.5	salt	1.25 lbs.
0.13	fresh yeast	1 oz.
	<b>or</b>	
	instant yeast	0.4 oz.
1.5	olive oil	10-12 oz.

\* Flour - higher protein flours from hard red winter wheat are recommended. Grain Craft's Mondako® would be a fine choice and Power® flour (a high gluten flour) would also work well, but hydration would need to be increased.

\*\* Water - final dough temperature is crucial to proper fermentation and final product attributes. Calculate water temperature to achieve a final dough temperature between 76-82° F.

### Mixing instructions:

Add water, flour, salt and yeast to mixing bowl. Delay adding the olive oil. Mix 1-2 minutes on low speed until the dough takes on a shaggy appearance, then drizzle in the olive oil. Once the oil is incorporated, shift to 2nd speed and continue mixing for 8-10 minutes. (Time will vary based on mixer type and batch size.) Most importantly, the mixer should take the dough to just shy of full dough development. This would be indicated by being able to pull a gluten window on the dough.

### Fermentation:

(It's the key to the crust!)

Put all the dough into a lightly oiled tub or dough tray and cover tightly. Allow to rest at room temperature for 16-18 hours. This is known as bulk fermentation and it's possible due to the meager amount of yeast used.

### Make Up Instructions:

After fermentation period is complete, divide bulk dough into the appropriate weights and round into dough balls. Put all dough balls back into oiled tubs or trays, covered and retard (refrigerate) for a minimum of 4 hours. Many pizza shops will try to hold the dough balls at this stage from 18-36 hours. That might be possible as long as the dough is not abused at any time in the process.

When dough is needed, plan ahead. The dough balls will stretch out/sheet out most uniformly when the dough balls have reached a temperature of 55° F. Hopefully this is at least 10-12° warmer than your refrigerator.



# WHOLE WHEAT PIZZA CRUST AND OTHER DOUGH TIPS



## WHOLE WHEAT FORMULA

INGREDIENTS	70%/30% WHOLE WHEAT BLEND	100% WHOLE WHEAT
Grain Craft Whole Wheat Flour	4.75 lbs.	15 lbs.
Morbread® Flour	11.25 lbs.	--
Honey	9 oz.	10 oz.
Shortening	6 oz.	3 oz.
Salt	6 oz.	6 oz.
Malt Powder	2 oz.	2 oz.
Instant Yeast	2 oz.	2 oz.
Water	9 lbs.	9.5 lbs.

## BREADSTICKS FROM PIZZA DOUGH

- Scale dough into 4 lb. pieces and place on an oiled, 18" x 26" sheet pan. Stretch to approximate length of pan.
- Don't worry if it shrinks back from pan edges.
- Let dough rest for approximately 60 minutes.
- Oil hands lightly and press dough out to edges of pan; then let dough relax for 5 minutes.
- Oil top of dough lightly. Using a pizza cutter, cut to desired size.
- Top with your favorite seasonings. Let rest (proof) approximately 20 minutes.
- Bake at 425° for 15-18 minutes or until done.



## QUICK CRUST SECRETS

If you see you are going to run out of pizza dough balls before the night is over, you can:

- For Scratch Mix, make up another dough, increasing the yeast by 1 oz., and increasing water temperature to 95°. This will accelerate proofing of dough in the cooler, or out, and should be ready in 1-2 hours
- For prepared dough mix, make up another dough, increasing water temperature to 95° and adding 2 oz. more sugar.

For more baking tips, visit our technical page: [graincraft.com/technical](http://graincraft.com/technical)

