



PIZZA DOUGH MIXING BASICS

There are all types of pizza crusts in the U.S., but regardless of the type you are making or the formula you are following, here are basic steps to mixing consistently great pizza dough.



1. Scale up all ingredients, by weight, prior to cranking up the mixer.



2. Calculate water temperature needed to achieve your desired Final Dough Temperature (FDT)^A.



3. Pour 90% of the water in the mixer. Hold back 10% for dough hydration corrections (remaining water can be added before adding oil).



4. Add the flour, salt, sugar^B, yeast^C, additional dry ingredients and flavorings to the water in the mixer. If using oil, DO NOT add yet. Begin mixing on low speed.



5. Mix for 2-3 minutes until a “shaggy” mass is created. Now, stream the oil in and continue mixing on low speed until oil is incorporated.



6. Increase to speed 2 and mix for approx. 5-8 minutes. Stop mixer and check for dough development^D. If you are adding good quality scrap dough (not more than 15-20%), this is the stage it should be added in.



7. Continue mixing until full dough development is achieved (“How do I know when I’m there?”)^E.



8. When done, take the Final Dough Temperature (FDT). In most cases, the range for FDT is 76-80°F.



9. Process the dough according to your normal process, just remember to always keep the dough/dough balls covered.



10. Monitoring TIME and TEMPERATURE are the two most important factors in producing consistently great dough.

FOOTNOTES

A. Don’t know how to calculate water temperature? Check out: Grain Craft Insights page.

B. Some formulas contain no sugar; others may include up to 2% bakers percentage.

C. If using dry INSTANT yeast or fresh, compressed yeast, add it right on top of the other dry ingredients. If using ACTIVE dry yeast it needs to be rehydrated separately for 10-15 minutes.

D. What’s proper development? Check out: Grain Craft Insights page.

E. How do I know when I’m there? Check out: Grain Craft Insights page.



Scan QR code to visit Grain Craft's Insights page for more tips.