Dough percentages

Weigh it. Scale it. Repeat it.

Every baker's percentage is measured against the total flour weight. Flour is always 100%, even when you use more than one flour.

> **Ingredient grams = flour grams × percentage ÷ 100**

Quick math for 500 g of flour

Ingredient	Example %	Weight
Flour	100%	500 g
Water	60% / 65% / 70%	300 / 325 / 350 g
Salt	2.5%	12.5 g
Oil, if used	2%	10 g
Instant yeast*	0.2%	1 g

An example, not a dough recipe

These percentages demonstrate the calculation. Choose yeast, hydration, oil and salt from a tested recipe suited to your flour, oven and schedule. *The example yeast amount is not a same-day recommendation.

Need a specific dough weight?

Add all percentages, including flour. With 65% water and the other example values, the total is 169.7%. For 1,000 g of dough: 1,000 ÷ 1.697 = about 589.3 g flour. Calculate each other ingredient from that flour weight.

Using a starter or preferment?

Count its flour and water in the totals. For example, 100 g of a 100%-hydration starter contributes 50 g flour and 50 g water.

SOURCES & FULL RECIPES

King Arthur: baker's percentage

Oven temperatures

Match the heat to the style.

These are published recipe examples and broad oven conditions, not interchangeable settings. Pan depth, dough thickness and your oven change the bake.

Oven air temperature ≠ baking-surface temperature

A quick comparison · Celsius values rounded

Bake	Oven heat	Time guide
Home pan pizza[1]	450°F / 232°C	18-24 min
Home NY-style[2]	500°F / 260°C	7-10 min*
High-heat Neapolitan-style[3]	850-950°F / 454-510°C	About 1-2 min

What the numbers mean

[1] King Arthur's Crispy Cheesy Pan Pizza. [2] Its New York-style recipe uses a stone or steel and at least a 1-hour preheat. *The 7-10 minutes includes a closely watched broiler finish. [3] Ooni's high-heat oven context and Margherita timing.

Check the surface separately

In a pizza oven, follow the recipe's stone-floor target and use a suitable infrared thermometer. Do not assume an air or chamber reading is the floor temperature. Allow the surface to recover between pizzas.

Check top and bottom

Use crust color and a cooked center as well as the clock. Follow the temperature limits for your pan, stone, steel and any parchment; home-oven equipment is not automatically suitable for direct flame.

SOURCES & FULL RECIPES

King Arthur: Crispy Cheesy Pan Pizza
King Arthur: New York-style pizza
Ooni: pizza steel / oven comparison
Ooni: Margherita timing

Fermentation

Plan the time. Watch the dough.

Start with a recipe written for the schedule you need. These examples have different yeast amounts and methods; changing only the clock does not make them interchangeable.

> **Time + dough temperature + yeast amount**

Three published schedules

Approach	Time to plan	Reference
Same-day dough	About 3-4 hours of prep / proofing	Ooni Classic
Cold-proof dough	24-72 hours refrigerated, plus finishing steps	Ooni Cold-Proof
Overnight pan dough	12-72 hours refrigerated; about 2 hours final pan rise	King Arthur Pan

Before you start

Write down the dough temperature, room temperature, refrigerator temperature and yeast type. Warmer dough generally ferments faster. A refrigerator slows fermentation; it does not instantly stop it.

Read the dough

Look for the expansion, bubbles and texture described in your recipe. Cold or tight dough may need a covered rest before stretching. Very slack dough that collapses may be overproofed; more time is not always better.

Keep the phases separate

Bulk fermentation is the rest before dividing; final proof is after shaping or balling. Include both, plus time out of the refrigerator, when planning. Do not turn a 48-hour refrigerated schedule into 48 hours on the counter.

SOURCES & FULL RECIPES

Ooni: Classic Pizza Dough
Ooni: Cold-Proof Pizza Dough
King Arthur: pan-pizza schedule
King Arthur: yeast reference

Dough-ball weights

Scale by area, not by diameter.

For round, hand-stretched pizza, use a 250 g dough ball for a 12-inch pizza as one starting benchmark. The other weights below are calculated to keep the same dough weight per square inch.

> **New weight = old weight × (new diameter ÷ old diameter)²**

One dough ball per pizza · rounded to the nearest 5 g

Round pizza	Dough weight	Four pizzas
10 inch	175 g	700 g
12 inch	250 g	1,000 g
14 inch	340 g	1,360 g
16 inch	445 g	1,780 g

What this table covers

Ooni’s classic recipe provides the 250 g / 12-inch benchmark. The 10-, 14- and 16-inch values are area-based estimates, not Ooni’s recipe portions. Adjust for your preferred thickness and rim. These are raw dough weights, not flour weights.

For rectangular pans

New dough weight = old dough weight × new pan area ÷ old pan area. Use inside base dimensions. Example: if a tested 8 × 10-inch recipe uses 450 g, a 10 × 14-inch pan needs about 790 g at the same thickness (450 × 140 ÷ 80 = 787.5 g).

Keep the same style

Area scaling preserves a starting dough thickness, not an exact bake time. A thick pan pizza and a thin rectangle need different amounts, even when their pans have the same footprint. 1 oz ≈ 28.35 g.

SOURCES & FULL RECIPES

Ooni: 12-inch dough-weight benchmark

Cheese & sauce quantities

Weigh toppings before you spread them.

For a lightly topped thin / NY-style round pizza, these quantities scale a published 13-inch example: 130 g sauce and 99 g low-moisture mozzarella. All values are per pizza.

Start measured. Adjust after the bake.

Area-scaled estimates · rounded to the nearest 5 g

Round pizza	Sauce	Mozzarella
10 inch	75 g	60 g
12 inch	110 g	85 g
14 inch	150 g	115 g
16 inch	195 g	150 g

For a cheesier pan pizza

King Arthur's separate 9-10-inch pan-pizza recipe uses 170 g mozzarella and 74-113 g sauce. Follow its full method; do not apply the thin-pizza table to every pan style.

Know what is being weighed

The round table counts mozzarella only; it excludes the Parmesan in the source recipe. The figures are starting estimates for that topping style, not Greg's menu portions. Fresh mozzarella and watery sauces need separate testing.

Keep a simple topping record

Record sauce, cheese and other toppings separately. If the center is wet, test less sauce or fewer wet toppings before changing the dough. For four identical pizzas, multiply each per-pizza weight by four.

SOURCES & FULL RECIPES

King Arthur: 13-inch NY-style topping amounts

King Arthur: 9-10-inch pan-pizza amounts

Bagel boiling

Use a timer for each side.

Boiling time belongs to the recipe. Bagel size, dough and the texture you want all matter. These two public recipes show why there is no single universal time.

> **60 seconds per side = 2 minutes total**

Published examples · follow the matching recipe

King Arthur recipe	First side	Second side
Ultimate Sandwich Bagels	60 sec	60 sec
Classic Bagels	120 sec	60 sec

Set up before the first batch

Preheat the oven. Prepare the baking pan, toppings, slotted spoon and timer. Use the water-bath ingredients and amounts specified in your chosen recipe.

Boil in small batches

Keep space around each bagel so you can turn it cleanly. Maintain the boil or gentle simmer called for in the recipe, time the first side, flip and time the second side. Lift out and drain briefly before transferring to the prepared pan.

Then top and bake

Use egg wash only when your recipe calls for it, and follow its topping method. Bake according to that recipe. Do not substitute diastatic malt powder for barley malt syrup in the bath; they serve different purposes.

SOURCES & FULL RECIPES

King Arthur: Ultimate Sandwich Bagels

King Arthur: Classic Bagels

King Arthur: diastatic malt