

Step No.	What to do	When	Active time
1,2	Refresh starter (this step is only necessary if you don't bake regularly, otherwise it may be skipped)	day 0 22:00	5 min
	Refresh starter	day 1 8:00	5 min
3	Autolyze	day 1 14:00	5 min
4	Combine the dough	day 1 15:00	8 min with stand mixer
5	Knead by hand		5-10 minutes by hand
6	1 st fold	day 1 16:00	5 minutes
	2 nd fold	day 1 16.45	5 minutes
	3 rd fold	day 1 17.30	5 minutes
	4 th fold	day 1 18:15	
7	Shape	day 1 19:45	5-10 minutes
8.	Leave on the counter for 30 minutes		
	Fridge time retard (cold bulk fermentation)	20:15 (12-24 hours)	
	Preheat the oven (50 minutes before baking)	day 2 18:00	
	Remove the loaf from the fridge (half an hour before baking)	day 2 18:30	
9-10.	Score (round loaf)	day 2 19:00	5-10 minutes
	Score (oval loaf)		
11.	Bake		