

Water Temperature Chart

Room Temperature

		60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90
Flour Temperature	60	90	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60
	62	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60	58
	64	86	84	82	80	78	76	74	72	70	68	66	64	62	60	58	56
	66	84	82	80	78	76	74	72	70	68	66	64	62	60	58	56	54
	68	82	80	78	76	74	72	70	68	66	64	62	60	58	56	54	52
	70	80	78	76	74	72	70	68	66	64	62	60	58	56	54	52	50
	72	78	76	74	72	70	68	66	64	62	60	58	56	54	52	50	48
	74	76	74	72	70	68	66	64	62	60	58	56	54	52	50	48	46
	76	74	72	70	68	66	64	62	60	58	56	54	52	50	48	46	44
	78	72	70	68	66	64	62	60	58	56	54	52	50	48	46	44	42
	80	70	68	66	64	62	60	58	56	54	52	50	48	46	44	42	40
	82	68	66	64	62	60	58	56	54	52	50	48	46	44	42	40	38
	84	66	64	62	60	58	56	54	52	50	48	46	44	42	40	38	36
	86	64	62	60	58	56	54	52	50	48	46	44	42	40	38	36	34
	88	62	60	58	56	54	52	50	48	46	44	42	40	38	36	34	32
	90	60	58	56	54	52	50	48	46	44	42	40	38	36	34	32	30

Using the Water Temperature Chart*:

The intersection of the Room Temperature column with the Flour Temperature Row reveals the needed Water Temperature for an 80°F dough temperature

Example Shown:

If room temperature is 72°F and flour temperature is 76°F a 62°F degree water temperature is needed to achieve an 80°F dough.

*Chart based on targeting an 80°F ideal dough temperature with an estimated friction factor of 30°F