

# Sourdough Beer Bread

YIELD: 1 LARGE LOAF

*Double the fermentation, double the fun! In this hearty bread, beer teams up with sourdough starter to add flavor notes of yeast, malt, and tang.*

## INGREDIENTS

### SOAKER

1¼ cups (141g) King Arthur Rolled Oats

½ cup (113g) boiling water

### DOUGH

3½ cups (420g) King Arthur Artisan Bread Flour

1 cup plus 2 tablespoons (255g) beer (amber or dark ale preferred)

1 cup (227g) ripe sourdough starter

1 teaspoon SAF Instant Yeast

1 tablespoon (21g) honey

2 teaspoons (12g) table salt

## INSTRUCTIONS

1. **For soaker:** In medium bowl, combine soaker ingredients. Set aside while preparing dough.
2. **For dough:** In large bowl, combine flour, beer, starter, and yeast, mixing until dough is cohesive and sticky. Cover and let rise for 30 minutes.
3. Add soaker, honey, and salt and mix until dough is soft and tacky, 3-4 minutes. Cover and let rise for 30 minutes.
4. Transfer dough to floured surface and fold dough over on itself several times, stretching gently. Return to bowl, cover, and let rise for another 30 minutes.
5. Repeat folding/stretching process, then return to bowl, cover, and let rise for final 30 minutes.
7. Transfer dough to floured surface and gently shape into round. Cover and let rest for 20 minutes. Shape into tight round and place seam-side up in an unlined, floured 8" Round Brotform. Cover and let rise for 1-1½ hours, or until puffy.
8. About 1 hour before baking, preheat oven with Bread Steel on center rack.
9. Gently turn dough out onto Parchment Round, slash several times with Baker's Lame, and slide, with parchment, directly onto steel. Cover with Round Baking Shell and bake for 15 minutes.
10. Reduce temperature to 400°F, remove shell, and bake for another 25-30 minutes, until crusty and deep mahogany brown. Remove from oven, transfer to rack, and let cool completely before slicing.





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The essentials for baking this rustic bread that's perfect for soups, stews, or simple slices straight from the loaf. Includes a Round Brotform, Rolled Oats, Classic Fresh Sourdough Starter, Artisan Bread Flour, SAF Red Instant Yeast, and our Sourdough Tips and Recipes Guide. #400239 ~~\$63.75~~ **\$60.56** 5% SAVINGS