

Recipe scaling workbook

Enter the original recipe and a scale factor; scaled amounts and baker's percentages (flour = 100%) calculate automatically. Put total flour weight in the first row.

Ingredient	Original (g)	Scale factor	Scaled (g)	Baker's %
Bread flour	500	1.5	750	100
Water	350	1.5	525	70
Salt	10	1.5	15	2
Yeast	7	1.5	10.5	1.4