



A BAKE-KEEPER FREE PRINTABLE

Bake-Day Timeline Template

Copy the schedule that matches your day, or fill in your own times below.

Same-Day Bake

- **7:00 AM** – Feed starter (1:2:2, warm spot)
- **11:00 AM** – Starter peaks, mix dough
- **11:15 AM** – Bulk ferment begins (fold every 30 min x4)
- **3:00 PM** – Bulk ends (puffy, ~50% bigger)
- **3:15 PM** – Shape
- **3:30 PM** – Cold retard, or proof 1-2 hrs at room temp
- **5:30 PM+** – Score & bake: 450°F, 20 min covered + 20-25 min uncovered

Overnight Cold-Retard Bake

- **8:00 PM** – Feed starter (1:5:5, cooler spot overnight)
- **8:00 AM** – Starter peaks, mix dough
- **8:15 AM** – Bulk ferment begins (fold every 30 min x4)
- **12:00 PM** – Bulk ends
- **12:15 PM** – Shape into banneton
- **12:30 PM** – Cold retard in fridge, 8-24 hrs
- **Next bake** – Score straight from fridge, bake as above

Fill In Your Own

Feed Starter _____ Mix Dough _____ Bulk Start _____
Bulk End _____ Shape _____ Retard/Proof _____ Bake _____

Want exact numbers for your kitchen? Use the Bake-Day Timeline Calculator on thebakekeeper.com and print your result instead of the generic template above.