

Dough Hydration Cheat Sheet

Bread & Pizza Ranges · Adjustment Guide

Hydration Formula: $\text{Hydration \%} = (\text{Total Water} \div \text{Total Flour}) \times 100$

Adjustment Rule: Change hydration by 2–3% at a time.

Dough Type	Typical Hydration %	Texture Goal
Sandwich Loaf (Lean)	60–70%	Soft, even crumb, clean slices
Dinner Rolls (Enriched)	55–65%	Tender, fine crumb
Baguette	65–75%	Light interior, thinner crust
Country Loaf	70–80%	More open crumb potential
Ciabatta	75–85%	Open, irregular holes
Focaccia	75–90%	Airy crumb, crisp pan edges
Pizza (Neapolitan)	58–65%	Soft, airy edge
Pizza (NY Style)	60–68%	Stretch + chew
Pizza (Pan/Detroit)	70–80%	Airy interior, soft base