Combine the levain with the water, and add the flour, bran, and diastatic malt powder. Use one hand to mix to a shaggy mass (keep your other hand clean). For larger yields (4 kg and greater), use both hands to mix more quickly.

Autolyse 30 min, add the salt, and mix until homogeneous.

Cover with plastic wrap, or transfer to a lightly oiled plastic tub and cover with a lid.

Bulk ferment for 4 h, performing 6 four-edge folds, one every 30 min after the first hour (see page 3-129). Cover the dough between folds.

Let the dough bulk ferment for 30 min, covered, after the final fold. Perform the windowpane test to assess gluten development (see page 3-89). If the dough has not yet reached full gluten development, perform another fold and let the dough rest for 30 min; repeat the windowpane test.

Transfer the dough by gently turning the tub onto a well-floured work surface. Handle the dough carefully to help preserve the CO₂ pockets that have formed inside it.

Divide the dough to the desired weight (see page 3-136). Do not divide for a large boule or bâtard or for a miche.

Preshape the dough as desired (see pages 3-152–155).

Rest the dough 20 min.

Shape the dough as desired (see pages 3-152–155).

Transfer the dough to your preferred proofing setup (see page 58).

Proof the dough following the times and temperatures in the General Directions table for the Sourdough master recipe on page 63. Test for proof using the fingertip test (see page 3-223).