No-Knead Crusty Bread

BREADS & DOUGHS

YIELD
1 large loaf (≈800 g dough)

ACTIVE
15 min

TOTAL
≈6 h (dough keeps 7 days)

OVEN
450 °F (232 °C)

EQUIPMENT
Lidded container, 4 qt+ · Baking stone or sheet pan · Metal pan for steam · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH				
1	Flour, all-purpose	450 g	3¾ cups	Stir the flour, water, salt and yeast into a very sticky, rough dough (stand mixer: beater, medium, 30–60 s). Weigh the flour. The ratio matters.
	Water, *lukewarm, ≈ 105 °F (41 °C)*	340 g	1½ cups	
	Table salt	9 g	1½ tsp	
	Instant yeast	7 g	2¼ tsp	
2				Cover. Rise at room temp for 2 h.
3				Refrigerate at least 2 h, up to 7 days. It rises, then falls. That's normal. The longer it chills, the tangier it gets.
BAKE DAY				
4				Dust the top of the dough with flour. With greased hands, turn out **all** of it onto a floured surface and round into a ball. Don't fuss.
5				Set on parchment or a greased sheet pan. Sift a light coat of flour over the top. Cover loosely with greased plastic. Rise until it relaxes and spreads, ≈90 min (up to 2 h if the kitchen is cool).
6				During the rise, preheat oven to 450 °F (232 °C) with the stone on the middle rack and a metal pan (not glass) on the lowest rack.
7				Slash the top 2–3 times, ½ in deep.
8	Water, hot	240 g	1 cup	Load the bread. Pour the hot water into the pan below and close the door fast.
9				Bake until deep golden brown and 205–210 °F internal, ≈40–45 min.
10				Cool on a rack at least 1 h before slicing.

NOTES

- This is a half batch of the original, baked as one loaf. The full batch (900 g flour) makes 2 loaves this size or 3–4 small ones (400–540 g, bake 25–35 min).
- Bread flour: add ≈10 g water per cup of flour. Whole wheat: up to half the flour, same extra water.
- Store in a plastic bag at room temp.