# What Happened to the Yeast Bread?

<table>
<thead>
<tr>
<th>Yeast Bread Problem</th>
<th>What Could Have Happened to Cause It?</th>
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</table>
| Too much volume           | • Too much yeast  
                              • Oven temperature too low  
                              • Wrong kind of flour for the bread recipe  
                              • Too little salt  
                              • Over-proofed  
                              • Too much dough for the baking pan |
| Too little volume         | • Too little yeast or old yeast  
                              • Dough chilled  
                              • Over or under-proofed  
                              • Kneaded too much or not enough  
                              • Too much salt  
                              • Wrong kind of flour for the bread recipe  
                              • Not enough dough in the baking pan |
| Pale color                | • Not enough sugar  
                              • Over-fermented dough  
                              • Oven temperature too low  
                              • Dried crust formed before baking |
| Dark color                | • Too much sugar  
                              • Dough temperature too low  
                              • Baked too long  
                              • Too much milk  
                              • Oven temperature too high  
                              • Baking temperature too high when baking with honey |
| Cracked rust              | • Over-mixed  
                              • Improperly shaped  
                              • Dough too stiff  
                              • Under-proofed can cause “capping” on loaves  
                              • Cooled too fast  
                              • Dried crust formed during proofing  
                              • Top of hard-crust bread not slashed properly before baking |
| Blisters on crust         | • Too much liquid  
                              • Improperly shaped  
                              • Slack dough  
                              • Proofed too long or at too high a temperature  
                              • Use gluten window test |
| Coarse texture            | • Not enough flour  
                              • Under-kneaded/mixed  
                              • Temperature of dough out of mixer too high  
                              • Too cool proofing temperature  
                              • Poor distribution of ingredients  
                              • Yeast partially killed by hot liquid  
                              • Flour too low in protein for type of bread |
| Large holes in bread      | • Too much yeast  
                              • Inadequate punch down  
                              • Over-kneaded  
                              • Too little salt  
                              • Under-kneaded/under-mixed  
                              • Oven temperature too low |
| Heavy texture             | • Under-kneaded/under-mixed  
                              • Not enough yeast  
                              • Too short proofing time  
                              • Too much dough in the baking pan  
                              • Yeasty flavor – too long proofing period or proofing temperature too warm |
| Crumbly, dry              | • Too stiff dough  
                              • Dough proofed too long  
                              • Under-kneaded/under-mixed  
                              • Oven temperature too low |
| Poor flavor               | • Flat flavor – too little salt  
                              • Sour flavor – too long proofing or poor quality ingredients  
                              • Yeasty flavor – too long proofing period or proofing temperature too warm  
                              • Liquids too warm, over-fermented |
| Poor oven spring | • Over-proofed (use “ripe” test)  
• Environment too hot for proofing | • Use finger “ripe” test to determine if proofed enough/ready to bake: press the tips of 2 fingers lightly and quickly about 1/2-inch. If the indentation remains it has raised enough.  
(see picture in Glossary) |
|-----------------|-----------------------------------------------------------------------------------------------|
| Bread falls in oven | • Dough over-proofed  
• Oven not heated/turned off | • Flour too weak or low in protein |
| Collapsed Loaf | • Salt omitted, causing bread to overise and then collapse  
• Liquid/dry ratio not balanced  
• Dough exceeds pan capacity, does not bake through and collapses.  
• Warm weather and high humidity may cause dough to rise too fast, then collapse before baking begins.  
• Too much yeast, causing over-rising and collapsing. |