

# What Happened to the Yeast Bread?

Yeast Bread Problem	What Could Have Happened to Cause It?	
Too much volume	<ul style="list-style-type: none"> <li>• Too much yeast</li> <li>• Oven temperature too low</li> <li>• Wrong kind of flour for the bread recipe</li> </ul>	<ul style="list-style-type: none"> <li>• Too little salt</li> <li>• Over-proofed</li> <li>• Too much dough for the baking pan</li> </ul>
Too little volume	<ul style="list-style-type: none"> <li>• Too little yeast or old yeast or killed yeast</li> <li>• Dough chilled</li> <li>• Over or under-proofed</li> <li>• Kneaded too much or not enough</li> </ul>	<ul style="list-style-type: none"> <li>• Too much salt</li> <li>• Wrong kind of flour for the bread recipe</li> <li>• Not enough dough in the baking pan</li> </ul>
Pale color	<ul style="list-style-type: none"> <li>• Not enough sugar</li> <li>• Over-fermented dough</li> </ul>	<ul style="list-style-type: none"> <li>• Oven temperature too low</li> <li>• Dried crust formed before baking</li> </ul>
Dark color	<ul style="list-style-type: none"> <li>• Too much sugar</li> <li>• Dough temperature too low</li> <li>• Baked too long</li> </ul>	<ul style="list-style-type: none"> <li>• Too much milk</li> <li>• Oven temperature too high</li> <li>• baking temperature too high when baking with honey.</li> </ul>
Cracked rust	<ul style="list-style-type: none"> <li>• Over-mixed</li> <li>• Improperly shaped</li> <li>• Dough too stiff</li> <li>• Under-proofed can cause "capping" on loaves</li> </ul>	<ul style="list-style-type: none"> <li>• Cooled too fast</li> <li>• Dried crust formed during proofing</li> <li>• Top of hard-crust bread not slashed properly before baking</li> </ul>
Blisters on crust	<ul style="list-style-type: none"> <li>• Too much liquid</li> </ul>	<ul style="list-style-type: none"> <li>• Improperly shaped</li> </ul>
Coarse texture	<ul style="list-style-type: none"> <li>• Not enough flour</li> <li>• Under-kneaded/mixed</li> <li>• Temperature of dough out of mixer too high</li> </ul>	<ul style="list-style-type: none"> <li>• Slack dough</li> <li>• Proofed too long or at too high a temperature</li> <li>• Use gluten window test</li> </ul>
Large holes in bread	<ul style="list-style-type: none"> <li>• Too much yeast</li> <li>• Inadequate punch down</li> </ul>	<ul style="list-style-type: none"> <li>• Over-kneaded</li> <li>• Too little salt</li> </ul>
Heavy texture	<ul style="list-style-type: none"> <li>• Under-kneaded/under-mixed</li> <li>• Not enough yeast</li> <li>• Too short proofing time</li> <li>• Too much dough in the baking pan</li> </ul>	<ul style="list-style-type: none"> <li>• Too cool proofing temperature</li> <li>• Poor distribution of ingredients</li> <li>• Yeast partially killed by hot liquid</li> <li>• Flour too low in protein for type of bread</li> </ul>
Crumbly, dry	<ul style="list-style-type: none"> <li>• Too stiff dough</li> <li>• Dough proofed too long</li> </ul>	<ul style="list-style-type: none"> <li>• Under-kneaded/under-mixed</li> <li>• Oven temperature too low</li> </ul>
Poor flavor	<ul style="list-style-type: none"> <li>• Flat flavor – too little salt</li> <li>• Sour flavor – too long proofing or poor quality ingredients</li> </ul>	<ul style="list-style-type: none"> <li>• Yeasty flavor – too long proofing period or proofing temperature too warm</li> <li>• Liquids too warm, over-fermented</li> </ul>

Poor oven spring	<ul style="list-style-type: none"> <li>• Over-proofed (use "ripe" test)</li> <li>• Environment too hot for proofing</li> </ul>	<ul style="list-style-type: none"> <li>• 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)</li> </ul>
Bread falls in oven	<ul style="list-style-type: none"> <li>• Dough over-proofed</li> <li>• Oven not heated/turned off</li> </ul>	<ul style="list-style-type: none"> <li>• Flour too weak or low in protein</li> </ul>
Collapsed Loaf	<ul style="list-style-type: none"> <li>• Salt omitted, causing bread to overrise and then collapse</li> <li>• Liquid/dry rationot balanced</li> <li>• Dough exceeds pan capacity, does not bake through and collapses.</li> <li>• Warm weather and high humidity may cause dough to rise too fast, then collapse before baking begins.</li> <li>• Too much yeast, causing over-rising and collapsing.</li> </ul>	