

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

Poor oven spring	<ul style="list-style-type: none"> • Over-proofed (use "ripe" test) • Environment too hot for proofing 	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Dough over-proofed • Oven not heated/turned off 	<ul style="list-style-type: none"> • Flour too weak or low in protein
Collapsed Loaf	<ul style="list-style-type: none"> • Salt omitted, causing bread to overrise and then collapse • Liquid/dry rationot 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. 	