

Thanks to Franz Conrads for calculating the hydration levels in Baker's Percentages.

Evening of the first day:

Let's assume the 120g starter has the same hydration as your biga, which is about 84.7%. The starter contains 54g water and 66g flour. Therefore, the biga contains 254g water and 302g flour = 556g

Morning of day two:

Total water (including biga) is  $274\text{g} + 254\text{g} = 528\text{g}$

Total flour (including biga) is  $302\text{g} + 85\text{g} + 250\text{g} + 170\text{g} = 807\text{g}$

Therefore, the hydration of the dough is  $528/807 = 65.4\%$

The total weight of the dough is 1348g

Therefore the biga is  $556\text{g}/1348\text{g} = 41.2\%$