





PRIVATE DOUGH SYSTEM DIAGNOSTIC

DOUGH DIAGNOSTIC PROTOCOL

FREE DOWNLOAD

Find the real problem before you change random variables. This 4-page protocol helps serious pizzaiolos identify the real cause of inconsistent dough results before wasting more flour, time and failed batches.

WHAT THIS PROTOCOL GIVES YOU

-  2 structured intake pages
-  Covers recipe, fermentation, temperature, mixing, handling and bake result
-  Built for serious home pizzaiolos and operators
-  Designed to lead into the Private Dough System Diagnostic

IF YOU WANT THE EXPERT VERSION



Full
submission review


Personal
video diagnosis


Written
Correction Protocol


Priority
Map


One
Re-Test Review



This is not generic
dough advice. It is a
structured first scan
of your full system.



BOOK THE DIAGNOSIS

449 €

A full expert breakdown of your dough system with a personal correction protocol and follow-up review.

PRIVATE INTAKE SUBMISSION

PAGE 1 OF 2

Complete this protocol before submitting your diagnostic request. Be as exact as possible.

Name: _____ Email: _____ Date: _____
 Dough Style: _____ Batch Size: _____ Primary Goal: _____

1. CORE RECIPE

Parameter	Value / Notes
Flour brand / type	
Flour strength (W / protein)	
Total flour (g)	
Hydration (%)	
Salt (%)	
Yeast type	
Yeast amount	
Oil (%)	
Sugar / malt (%)	
Preferment type	
Preferment (%)	
Dough ball weight (g)	

2. TEMPERATURES

Parameter	Value / Notes
Room temp	
Flour temp	
Water temp	
Preferment temp (if used)	
Final dough temp	
Fridge temp	
Dough temp before bake	
Oven floor temp	
Oven dome / air temp	

3. TIMING AND FERMENTATION

Phase	Duration	Temp / Notes
Autolyse		
Mixing time		
Rest after mix		
Bulk fermentation (room temp)		
Bulk fermentation (fridge)		
Time of balling		
Ball fermentation (room temp)		
Ball fermentation (fridge)		
Time out of fridge before bake		
Final proof at room temp		

4. MAIN PROBLEM AND TARGET

Current problem symptoms

Target result

What best describes the issue?

- | | | |
|---------------------------------------|---|--|
| <input type="checkbox"/> Sticky dough | <input type="checkbox"/> Tears when opening | <input type="checkbox"/> Inconsistent result |
| <input type="checkbox"/> Weak dough | <input type="checkbox"/> Dense cornicione | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Overproofed | <input type="checkbox"/> Poor oven spring | |
| <input type="checkbox"/> Underproofed | <input type="checkbox"/> Flavor issue | |



This is not generic dough advice. It is the structured submission step of your full system diagnosis.

PRIVATE INTAKE SUBMISSION

PAGE 2 OF 2

Complete this protocol before submitting your diagnostic request. Be as exact as possible.

5. HANDLING AND BAKE

Parameter	Value / Notes
Bench flour used	
Opening method	
Topping load / notes	
Oven type	
Baking surface	
Bake temperature	
Bake time	
Turning method	
Time from opening to oven	
Dough feel during opening	

6. FINAL RESULT REVIEW

Attribute	Score (1-10)
Cornicione rise	
Oven spring	
Crumb openness	
Bottom color	
Flavor profile	
Softness / tenderness	
Crispness	
Handling confidence	
Consistency	

At what stage does the problem start?

What have you already tried?

What changed recently?

7. UPLOAD CHECKLIST

<input type="checkbox"/>	Written recipe
<input type="checkbox"/>	Photos after mixing
<input type="checkbox"/>	Photos after bulk fermentation
<input type="checkbox"/>	Photos after balling
<input type="checkbox"/>	Photos before bake
<input type="checkbox"/>	Photos of final bake
<input type="checkbox"/>	Crumb shot / cross-section
<input type="checkbox"/>	Short video of handling or shaping
<input type="checkbox"/>	Temperature logs
<input type="checkbox"/>	Any previous notes

8. FINAL NOTES

If you could fix only one thing, what would it be?

What result are you chasing?

Anything else I should know?



Next step: Book the Private Dough System Diagnostic for a full expert breakdown, personal correction protocol and one re-test review.

WHAT HAPPENS AFTER THIS FREE PROTOCOL?

If you want an expert to break down your full setup, this is the next step.

This is not generic dough advice. It is a private expert diagnosis of your full system.

The goal is simple: find the real weak points, correct them fast, and compress months of trial and error into one expert-led correction cycle.

1. STRUCTURED SUBMISSION



You submit recipe, process, temperatures, handling notes, images and problem symptoms.

2. FULL SYSTEM ANALYSIS



Recipe logic, yeast-time-temperature balance, flour fit, fermentation logic, mixing, handling and oven fit.

3. PERSONAL VIDEO DIAGNOSIS



A personal 20-30 minute diagnosis explaining what is wrong, what is only symptom, and what to fix first.

4. WRITTEN CORRECTION PROTOCOL



You receive exact next changes: new values, timing targets, temperature goals and clear next steps.

5. PRIORITY MAP



Fix now. Monitor. Ignore for now. A clear priority order so you do not change random variables.

6. ONE RE-TEST REVIEW



After your next batch, you can submit once again for a follow-up review.

INCLUDED IN YOUR PRIVATE DOUGH SYSTEM DIAGNOSTIC

- ✓ A full submission review of your current dough system
- ✓ Deep analysis of recipe, fermentation, temperature, mixing and handling
- ✓ A personal 20-30 minute video diagnosis
- ✓ A written Correction Protocol with exact next changes
- ✓ A Priority Map showing what to fix now, what to monitor and what to ignore
- ✓ One follow-up re-test review after your next batch

It compresses months of trial and error into one expert-led correction cycle.



BOOK THE DIAGNOSIS

449 €

Video diagnosis + Correction Protocol + Priority Map + Re-Test Review