The pizza dough recipe (yields 4 dough balls)   
  
1 kilo flour (1000grams)   
63% hydration (630 grams)  
3% salt (30 grams)  
.06 yeast (6 grams)   
  
6-12 hours bulk fermentation (overnight outside of the refrigerator)   
Cut into dough balls and refrigerate until you want to use them. (Up to 3 days)   
Tastes best at 2 days.   
Make sure you pull them out of the refrigerator 1 hours before making pizza So that you’re working with room temperature dough.