

IREKS

# Dark Rye

bread mix



This mix contains 85 % rye flour



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## German-style Rye Bread

Wheat flour	5.000 kg
IREKS DARK RYE BREAD MIX	5.000 kg
Yeast	0.250 kg
Water, approx.	6.800 kg
<b>Total weight</b>	<b>17.050 kg</b>

**Mixing time:** 6 + 3 minutes

**Dough temperature:** 27° C – 28° C

**Bulk fermentation time:** 15 minutes

**Scaling weight:** 0.350 kg

**Intermediate proof:** none

**Processing:** round or long-shaped

**Final proof:** approx. 40 minutes

**Baking temperature:** 240° C, dropping to 190° C, giving steam

**Baking time:** 35 minutes

**Instructions for use:**

After the bulk fermentation time, scale the dough and mould as desired. For the round, rustic loaves, allow to prove on setters with the seam downwards. After  $\frac{3}{4}$  final proof, turn the dough pieces and bake, giving steam. For long-shaped bread, allow to prove on setters with the seam downwards. After the final proof, wash the dough pieces with water and bake, giving steam.

## Crispy Rye Rolls

Wheat flour	7.500 kg
IREKS DARK RYE BREAD MIX	2.500 kg
VOLTEX	0.100 kg
Salt	0.100 kg
Yeast	0.300 kg
Water, approx.	5.800 kg
<b>Total weight</b>	<b>16.300 kg</b>

**Mixing time:** 2 + 6 minutes

**Dough temperature:** 24° C – 26° C

**Bulk fermentation time:** none

**Scaling weight:** 2.400 kg/30 pieces for baguette rolls  
 1.200 kg for crustis

**Intermediate proof:** 15 minutes

**Final proof:** 40 – 60 minutes

**Baking temperature:** 240° C, dropping, giving steam

**Baking time:** 20 – 24 minutes

**Instructions for use:**

**Baguette rolls:** After the intermediate proof, divide the dough into 30 pieces and mould long (length 15 cm), dust with wheat flour and put into baguette trays. Before baking, cut in the middle and bake, giving slight steam.

**Crustis:** After the intermediate proof, divide the dough into 30 pieces, then place two dough pieces on top of one another and shape long in rye flour. Allow to prove with the seam downwards. At  $\frac{3}{4}$  proof, turn the dough pieces, dust again if necessary, and bake, giving a lot of steam.