

Rye Baguettes

using IREKS DARK RYE BREAD MIX and PIA DO MIX

Wheat flour	5.000 kg
IREKS DARK RYE BREAD MIX	2.500 kg
PIA DO MIX	2.500 kg
Yeast	0.180 kg
<u>Water, approx.</u>	<u>6.400 kg</u>
Total weight	16.580 kg

Mixing time:	5 + 6 minutes, spiral mixer
Dough temperature:	26° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.320 kg
Intermediate proof:	15 minutes
Processing:	baguettes
Final proof:	70 minutes
Baking temperature:	250° C, dropping to 200° C, giving steam
Baking time:	28 minutes