

“Besenlaib” using IREKS LIGHT RYE BREAD MIX



The Bread from the Winery

Wheat flour	6.000 kg
IREKS LIGHT RYE BREAD MIX	4.000 kg
Salt	0.050 kg
Yeast	0.150 kg
<u>Water, approx. (add the water in two steps)</u>	<u>7.400 kg</u>
Total weight	17.600 kg

Mixing time: 2 + 10 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 90 minutes

Scaling weight: 1.500 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale and mould the dough round. Toss the dough pieces in flour and place with the seam downwards in baskets. After proofing turn on setters or trays and dock before loading.

Final proof: 30 – 40 minutes

Baking temperature: 250° C, dropping to 190° C

Baking time: approx. 90 minutes