

Baguettes using SPELT & MALT



SPELT & MALT	10.000 kg
Yeast	0.200 kg
Water	6.200 – 6.400 kg
Total weight	16.400 – 16.600 kg

Mixing time:	9 + 3 minutes, spiral mixer
Dough temperature:	25 – 26° C
Bulk fermentation time:	30 – 40 minutes
Scaling weight:	0.350 kg
Intermediate proof:	20 minutes
Processing:	rustic baguettes, somewhat pointed
Topping:	spelt or rye flour
Final proof:	40 – 50 minutes
Baking temperature:	230 – 240° C, giving slight steam
Baking time:	25 – 30 minutes