

Wheat Crusty Bread using LIEVITO MADRE DUO



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
<u>Water, approx.</u>	<u>7.500 kg</u>
Total weight	18.100 kg

Mixing time:	4 + 6 minutes, spiral mixer
Dough temperature:	approx. 27° C
Bulk fermentation time:	60 – 90 minutes
Scaling weight:	0.850 kg
Intermediate proof:	5 – 10 minutes
Processing:	long-shaped
Final proof:	overnight at 4 – 6° C
Baking temperature:	250° C, dropping to 220° C, giving steam
Baking time:	50 minutes