Rye Bread using IREKS CRAFT MALT

Soaked grain:

Coarse rye, fine	1.500 kg
Rye flakes	1.000 kg
Water (approx. 40° C)	2.500 kg
Total weight	5.000 kg

Swelling time: 1 – 2 hours

Dough:

Soaked grain	5.000 kg
Rye flour	4.500 kg
Basic sour, dough yield 160	4.800 kg
IREKS CRAFT MALT	1.000 kg
Salt	0.230 kg
Yeast	0.100 kg
Water, approx.	4.700 kg
Total weight	20.330 kg

Mixing time:	6 + 2 minutes, spiral mixer
Dough temperature:	approx. 28° C
Bulk fermentation time:	approx. 30 minutes
Scaling weight:	1.150 kg
Intermediate proof:	none
Processing:	tin bread

Final proof:	approx. 60 minutes
Baking temperature:	240° C, dropping, giving steam, which is allowed to escape after 20 minutes
Baking time:	approx. 60 minutes (core temperature: 96° C)