

Mixed Wheat Bread, Pre-baked using FERTIGSAUER and STABILASE



Wheat flour type 550	7.000 kg
Rye flour type 1150	2.500 kg
Basic sour, dough yield 160	0.800 kg
FERTIGSAUER	0.100 kg
STABILASE	0.075 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx.	7.200 l
Total weight	18.075 kg

Mixing time: 4 + 3 minutes, spiral mixer

Dough temperature: 26 – 28° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: 0.900 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, mould the dough pieces round, place in floured fermentation baskets with the seam downwards and allow to prove. After the final proof, turn the dough pieces out of the fermentation baskets and bake giving steam.

Final proof: 50 minutes

Baking temperature: 230° C, dropping to 190° C, giving steam

Baking time: approx. 30 minutes (core temperature: 96° C)