

# Artisan Malt Baguettes

using CRAFT-MALZ, IREKS-WEIZENSAUER and STABILASE



## Polish:

Wheat flour type 550	1.500 kg
Yeast	0.030 kg
Water, approx.	1.500 l
<b>Total weight</b>	<b>3.030 kg</b>

Mixing time: 4 minutes slow, spiral mixer

Dough temperature: 20 – 22° C

Standing time: approx. 3 hours in the room, subsequently overnight in the refrigerator

## Dough:

Polish	3.030 kg
Wheat flour type 550	6.500 kg
Durum wheat semolina	1.000 kg
CRAFT-MALZ	1.500 kg
IREKS-WEIZENSAUER	0.400 kg
STABILASE	0.200 kg
Salt	0.250 kg
Yeast	0.130 kg
Water, approx.	6.000 l
<b>Total weight</b>	<b>19.010 kg</b>

Mixing time: 2 + 6 minutes, spiral mixer  
(until the dough leaves the wall of the basin)

Dough temperature: approx. 26° C

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.350 kg

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Intermediate proof:	approx. 20 minutes
Instructions for use:	Process the dough pieces loosely into rustic baguettes, fold into cloths and allow to prove overnight. The next day, place on setters, bring to fermentation maturity, cut and bake, giving steam.
Final proof:	approx. 40 minutes
Baking temperature:	240° C, giving steam
Baking time:	approx. 25 minutes