

## Crusty Bread using IREKS-VOLLSAUER and STABILASE



|                      |                  |
|----------------------|------------------|
| Wheat flour type 812 | 6.500 kg         |
| Rye flour type 1150  | 2.500 kg         |
| IREKS-VOLLSAUER      | 1.000 kg         |
| STABILASE            | 0.150 kg         |
| Salt                 | 0.200 kg         |
| Yeast                | 0.200 kg         |
| Water, approx.       | 7.800 l          |
| <b>Total weight</b>  | <b>18.350 kg</b> |

Mixing time: 6 + 4 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: 0.900 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough pieces and mould round loosely in rye flour. Subsequently, place in floured bread baskets with the seam downwards and allow to prove. At normal proof, place on setters with the seam upwards and load, giving steam. Open the damper 10 minutes before the end of the baking time.

Final proof: approx. 50 minutes

Baking temperature: 250° C, dropping, giving steam

Baking time: approx. 50 minutes