

## Mixed Rye Bread 70/30

### using IREKS SAUER and STABILASE



Rye flour type 1150	7.000 kg
Wheat flour type 550	3.000 kg
IREKS SAUER	0.350 kg
STABILASE	0.200 kg
Salt	0.200 kg
Yeast	0.240 kg
<u>Water, approx.</u>	<u>7.500 l</u>
<b>Total weight</b>	<b>18.490 kg</b>

Mixing time: 6 + 2 minutes, spiral mixer

Dough temperature: 27 – 28° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: 1.150 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and process round or long-shaped and allow to prove in bread baskets. After the final proof, place on setters, wash with water, dock and load, giving steam which is allowed to escape after approx. 2 minutes.

Final proof: approx. 50 minutes

Baking temperature: 260° C, dropping, giving steam

Baking time: approx. 60 minutes