

Wheat Bread with Biga

using BACKEXTRAKT and CIAPLUS



Sponge/Biga (dough yield 143):

Wheat flour type 550	5.000 kg
Yeast	0.025 kg
Water (cold)	2.150 l
Total weight	7.175 kg

Mixing time: 4 minutes slow

Standing time: 3 hours at room temperature, approx. 15 hours in the cooling chamber

Dough:

Sponge/Biga	7.175 kg
Wheat flour type 1050	2.500 kg
Wheat flour type 550	2.500 kg
BACKEXTRAKT	0.350 kg
CIAPLUS	0.300 kg
Salt	0.200 kg
Yeast	0.125 kg
Water	3.600 l

<u>Water, approx.</u>	<u>2.000 l</u>
Total weight	18.750 kg

Mixing time: 4 + 11 minutes, spiral mixer

Dough temperature: 26° C

Bulk fermentation time: approx. 50 minutes

Scaling weight: 0.900 kg

Intermediate proof:	none
Instructions for use:	Initially mix the dough with 3.600 l water until the sponge is homogeneously spread throughout the whole dough. Then add the remaining 2.000 l water and mix the dough thoroughly. After the bulk fermentation time, scale the dough, place together loosely and allow to prove in fermentation baskets with the seam upwards. Turn out onto setters immediately before loading, cut 4 times and bake giving steam.
Final proof:	approx. 50 minutes
Baking temperature:	250° C, dropping, giving steam
Baking time:	55 minutes