

# STARA PEKA

Wheat Flour	7,500 kg
<b>STARA PEKA</b>	2,500 kg
Salt	0,150 kg
Yeast	0,200 kg
Water, approx.	7,500 l
Total weight	17,850 kg

<b>Mixing time:</b>	6 + 7 minutes, spiral mixer
<b>Dough temperature:</b>	26 °C – 28 °C
<b>Bulk fermentation time:</b>	30 minutes
<b>Scaling weight:</b>	0,950 kg
<b>Intermediate proof:</b>	15 minutes
<b>Processing:</b>	flat round loaf
<b>Final proof:</b>	30 min in fermentation chamber, + 10 min out of chamber
<b>Baking temperature:</b>	240 °C – 230 °C, without steam
<b>Baking time:</b>	approx. 22 – 23 minutes

RECIPE SERVICE

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**Instructions for use:** After the bulk fermentation time, scale the dough, mould round and allow to prove for 15 minutes. After that, press and spread both sides of dough pieces by flour dusted hands, put on setters and allow to prove in fermentation chamber. After 30 minutes, press by hands the edge of loaves a little strongly to make 2 cm thick edge, and make a few stings by fingers to avoid holes in the crumb. Allow to prove 10 minutes out of chamber additionally. Before loading in oven give steam and bake without steam, last 10 minutes open the damper.

**Topping:** (wheat flour 50% + **STARA PEKA** 50%)



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