

# Beetroot Bread

using IREKS WEIZENSAUER and  
IREKS STABILAZ

## Poolish:

Wheat flour	2.000 kg
Yeast	0.040 kg
Water	2.000 l
Total weight	4.040 kg

Mixing time:	4 minutes (homogenize all the ingredients well)
Dough temperature:	25° C
Standing time:	3 hours in the room, overnight at +5° C

## Dough:

Wheat flour	5.500 kg
Rye flour	2.500 kg
Poolish	4.040 kg
IREKS WEIZENSAUER	0.300 kg
IREKS STABILAZ	0.050 kg
Olive oil	0.200 kg
Salt	0.150 kg
Yeast	0.200 kg
Beetroot, raw, shredded	1.900 kg
Water, approx.	5.400 l
Total weight	20.240 kg

Mixing time:	4 + 5 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	approx. 50 minutes
Scaling weight:	0.650 kg
Intermediate proof:	none
Processing:	round
Final proof:	40 – 50 minutes
Baking temperature:	245° C, dropping to 220° C, giving steam
Baking time:	approx. 35 minutes

RECIPE SERVICE

**PASSION**  
*for*  
*Craft*



IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
ireks@ireks.com  
www.ireks.com

  
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Instructions for use:

After the bulk fermentation time, scale the dough, mould slightly round, place in bread baskets with the seam upwards and allow to prove. After the final proof, turn the dough pieces out onto setters, cut and bake, giving steam.

Topping:

rye flour



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www.ireks.com

  
**IREKS**