

“Gersterbrot” using LIQUID RYE SOUR

Rye flour	6.500 kg
Wheat flour	3.500 kg
LIQUID RYE SOUR	0.350 kg
Salt	0.150 kg
Yeast	0.200 kg
Water	7.800 l
Total weight	18.500 kg

Mixing time:	4 + 3 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	approx. 40 minutes
Scaling weight:	1.150 kg
Intermediate proof:	none
Processing:	long-shaped, in bread baskets
Final proof:	approx. 50 minutes
Baking temperature:	235° C, dropping, giving steam
Baking time:	approx. 45 minutes

RECIPE SERVICE

PASSION
for
Craft

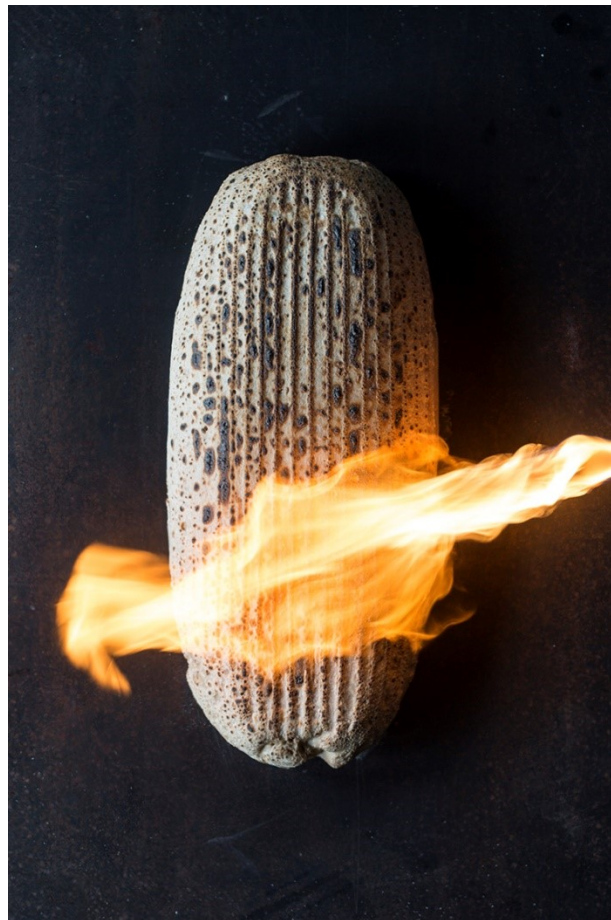


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Instructions for use:

After the bulk fermentation time, scale the dough, mould round, process long and allow to prove in well-floured baskets with the seam upwards. At $\frac{3}{4}$ proof, turn the loaves out onto a metal loader, wash with water and subsequently "gersteln" using the open gas flame. Cut the upper surface before loading to avoid uncontrolled tearing. Bake giving steam which is allowed to escape after 3 minutes. After unloading, wash lightly with water once again to obtain a shiny crust.



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