

# Pulled Bread using ALMLÄNDER

ALMLÄNDER	10.000 kg
Yeast	0.150 kg
Water, approx.	9.000 l
Total weight	19.150 kg

Mixing time:	8 + 8 minutes
Dough temperature:	26° C – 27° C
Bulk fermentation time:	approx. 90 minutes
Scaling weight:	0.750 kg
Intermediate proof:	none
Processing:	round, in bread baskets
Final proof:	approx. 40 minutes
Baking temperature:	240° C, dropping, giving a lot of steam
Baking time:	approx. 50 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

  
**IREKS**

Instructions for use:

After the bulk fermentation time, turn the dough out onto the well-floured working surface, cut out strips and subsequently portion into small dough pieces. Toss dough pieces of 0.750 kg each in plenty of wheat flour and place loosely in bread baskets. Subsequently, allow to prove. Turn out onto setters at  $\frac{3}{4}$  proof and bake, giving a lot of steam. To obtain a strong crust, open the damper for the last 10 minutes.



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IREKS GmbH  
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GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
[ireks@ireks.com](mailto:ireks@ireks.com)  
[www.ireks.com](http://www.ireks.com)

