

Crusty Bread

using LIQUID RYE SOUR and IREKS STABILAZ

Wheat flour	7.000 kg
Rye flour	3.000 kg
LIQUID RYE SOUR	0.150 kg
IREKS STABILAZ	0.075 kg
Salt	0.150 kg
Yeast	0.200 kg
Water, approx.	7.300 l
Total weight	17.875 kg

Mixing time:	4 + 3 minutes
Dough temperature:	26° C – 28° C
Bulk fermentation time:	20 – 30 minutes
Scaling weight:	0.900 kg
Intermediate proof:	5 – 10 minutes
Processing:	long-shaped
Final proof:	50 minutes
Baking temperature:	240° C, dropping to 220° C, giving steam
Baking time:	45 – 50 minutes

RECIPE SERVICE

PASSION
for
Craft



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Instructions for use:

Process the dough pieces long as usual and allow to prove in floured bread baskets. Before baking, turn out onto setters, cut lengthwise in the centre and cut, both right and left, once again below the cutting edges. Subsequently, bake giving steam.



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