

## Bread using IREKS PREMIUM 9 GRAINS

Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
IREKS PREMIUM 9 GRAINS	5.000 kg	50 %	11 lb	0 oz
Vegetable oil	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.400 kg	4 %	0 lb	14 oz
Water, approx.	9.000 kg	90 %	19 lb	13.5 oz
<b>Total weight</b>	<b>24.600 kg</b>		<b>54 lb</b>	<b>2.5 oz</b>

- Mixing time: 3 minutes slow + 6 minutes fast (spiral mixer)
- Dough temperature: 25° C – 26° C (77° F – 79° F)
- Bulk fermentation time: 20 minutes
- Scaling weight: 0.540 kg (1 lb 3 oz)
- Intermediate proof: 10 minutes
- Processing: as desired
- Final proof: approx. 50 minutes
- Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam
- Baking time: approx. 35 minutes
- Instructions for use: After the bulk fermentation time, scale the dough and mold round. Subsequently, process as desired and allow to proof. After the final proof, load giving steam.
- Topping: as desired

