Cornbread using IREKS CORNBREAD

Strong baker's flour	10.000 kg	100	%	22 lb	0	oz
IREKS CORNBREAD	4.000 kg	40	%	8 lb	13	oz
Vegetable oil	0.500 kg	5	%	1 lb	1.5	oz
Fresh yeast	0.350 kg	3.5	%	0 lb	12.5	oz
Water, approx.	9.200 kg	92	%	20 lb	4.5	oz
Total weight	24.050 kg			52 lb	15.5	oz

Mixing time:	3 minutes slow + 7 minutes fast (spiral mixer)
Dough temperature:	25° C – 26° C (77° F – 79° F)
Bulk fermentation time:	20 minutes
Scaling weight:	0.600 kg (1 lb 5 oz)
Intermediate proof:	none
Processing:	as desired
Final proof:	approx. 40 minutes
Baking temperature:	230° C (445° F), dropping to 210° C (410° F), giving steam
Baking time:	approx. 35 minutes
Instructions for use:	After the bulk fermentation time, scale the dough and mold round. Process as desired and allow to proof in bread baskets. At ¾ proof, place on oven loaders and load giving steam.
Topping:	corn semolina and corn flour (2:1)