

# Stirata

using IREKS SPELT K and IREKS AROMA SPELT MALT K



Strong baker's flour	10.000 kg	100 %	22 lb	0 oz
IREKS SPELT K	3.500 kg	35 %	7 lb	11.5 oz
IREKS AROMA SPELT MALT K	0.300 kg	3 %	0 lb	10.5 oz
Olive oil	0.400 kg	4 %	0 lb	14 oz
Fresh yeast	0.250 kg	2.5 %	0 lb	9 oz
<u>Water, approx.</u>	<u>9.600 kg</u>	<u>96 %</u>	<u>21 lb</u>	<u>2.5 oz</u>
Total weight	24.050 kg		52 lb	15.5 oz

Mixing time: 5 minutes slow + 12 minutes fast (spiral mixer)

Dough temperature: 26 – 27° C (79 – 81° F)

Bulk fermentation time: approx. 30 minutes

Scaling weight: 0.750 kg (1 lb 10.5 oz)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and place the dough pieces on oven loaders dusted with flour for retarded fermentation. The next day, allow the dough pieces to stand in the room for approx. one hour. Then turn the dough out onto a table dusted with flour and press flat carefully. Subsequently, put onto oven loaders, pull long and wash with olive oil. Finally, sprinkle with coarse salt and bake without steam.

Final proof: retarded fermentation overnight at 5° C (41° F)

PERFECTION

RECIPE SERVICE



Baking temperature: 240° C (464° F), without steam

Baking time: 20 – 22 minutes