

Lye Pretzels using EXCEL MALT IMPROVER

Strong baker's flour	10.000 kg	100 %	22 lb 0 oz
EXCEL MALT IMPROVER	0.300 kg	3 %	0 lb 10.5 oz
Butter	0.300 kg	3 %	0 lb 10.5 oz
Salt	0.170 kg	1.7 %	0 lb 6 oz
Fresh yeast	0.300 kg	3 %	0 lb 10.5 oz
Water, approx. (6° C (43° F))	4.900 kg	49 %	10 lb 13 oz
Total weight	15.970 kg		35 lb 2.5 oz

Mixing time: 2 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: 20° C – 22° C (68° F – 72° F)

Bulk fermentation time: none

Scaling weight: 2.160 kg (4 lb 12 oz)/36 pieces

Intermediate proof: 20 minutes

Processing: pretzels

Final proof: approx. 20 minutes

Baking temperature: 230° C (445° F), without steam

Baking time: 12 – 15 minutes

Instructions for use: After the intermediate proof, divide the dough pieces into 36 pieces, mold into strands and process into pretzels. Subsequently, allow to proof and allow to firm up in the freezer for approx. 2 hours at -2° C – +2° C (28° F – 36° F). Dip the dough pieces briefly in pretzel lye, sprinkle with salt and bake immediately without steam with open damper.

General remark: When working with pretzel lye, wear gloves and safety glasses!

