

Multigrain Bread using SOVITAL

Strong baker's flour	10.000 kg	100 %	22 lb 0 oz
SOVITAL	3.330 kg	33.3 %	7 lb 5.5 oz
Fresh yeast	0.400 kg	4 %	0 lb 14 oz
Water, approx.	8.800 kg	88 %	19 lb 6.5 oz
Total weight	22.530 kg		49 lb 10 oz

- Mixing time: 3 minutes slow + 6 minutes fast (spiral mixer)
- Dough temperature: 25° C – 27° C (77° F – 81° 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. 45 minutes
- Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam
- Baking time: 30 – 35 minutes

