

Country Loaf using FORTSCHRITT K and STABILASE



Rye flour	7.000 kg	70 %
Strong baker's flour	3.000 kg	30 %
FORTSCHRITT K	0.250 kg	2.5 %
STABILASE	0.060 kg	0.6 %
Salt	0.200 kg	2 %
Fresh yeast	0.200 kg	2 %
Water, approx.	7.500 kg	75 %
Total weight	18.210 kg	

Mixing time: 6 minutes slow + 3 minutes fast (spiral mixer)

Dough temperature: 28° C – 29° C (82° F – 84° F)

Bulk fermentation time: 20 minutes

Scaling weight: 1.500 kg – 1.900 kg

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, dip the loaves into flour and allow to proof in floured baskets with the seam downwards. After the final proof, transfer the loaves to oven loaders and allow to grain.

Final proof: 60 minutes

Baking temperature: 250° C (482° F), dropping to 200° C (390° F), giving steam

Baking time: 70 – 80 minutes