

Bread using IREKS PREMIUM 9 GRAINS



Strong baker's flour	10.000 kg	100 %
IREKS PREMIUM 9 GRAINS	5.000 kg	50 %
Vegetable oil	0.200 kg	2 %
Fresh yeast	0.400 kg	4 %
Water, approx.	9.000 kg	90 %
Total weight	24.600 kg	

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

Dough temperature: 25° C – 26° C (77° F – 79° F)

Bulk fermentation time: 20 minutes

Scaling weight: 0.540 kg

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough and mold round. Subsequently, process as desired and allow to proof. After the final proof, load giving steam.

Topping: as desired

Final proof: approx. 50 minutes

Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam

Baking time: approx. 35 minutes