

Mixed Wheat Bread using LIGHT RYE



Strong baker's flour	8.000 kg	80 %
Rye flour	2.000 kg	20 %
LIGHT RYE	1.800 kg	18 %
Fresh yeast	0.350 kg	3.5 %
<u>Water, approx.</u>	<u>7.600 kg</u>	<u>76 %</u>
Total weight	19.750 kg	

Mixing time: 3 minutes slow + 5 – 6 minutes fast (spiral mixer)

Dough temperature: 26° C – 28° C (79° F – 82° F)

Bulk fermentation time: 30 minutes

Scaling weight: 0.540 kg

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough and process as desired. For round, rustic bread, place the dough pieces on oven loaders with the seam downwards and allow to proof. Turn after $\frac{3}{4}$ final proof and bake giving steam. For long-shaped bread, place the dough pieces on oven loaders with the seam downwards and allow to proof. After the final proof, score two to four times and bake giving steam.

Final proof: approx. 60 minutes

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

Baking time: 35 – 40 minutes