

Multigrain Bread using SOVITAL



Strong baker's flour	10.000 kg	100 %
SOVITAL	3.330 kg	33.3 %
Fresh yeast	0.400 kg	4 %
Water, approx.	8.800 kg	88 %
Total weight	22.530 kg	

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
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