

Sourdough Bread

using IREKS SOURDOUGH BREAD MIX



Wheat flour type 550	5.000 kg
IREKS SOURDOUGH BREAD MIX	5.000 kg
Yeast	0.300 kg
Water	6.100 kg
Total weight	16.400 kg

- Mixing time: 4 + 10 minutes, spiral mixer
- Dough temperature: 27° C
- Bulk fermentation time: 10 minutes (optional)
- Scaling weight: 0.480 kg
- Intermediate proof: 10 minutes
- Instructions for use: After the bulk fermentation time, scale the dough and mould round. Cut four times at $\frac{3}{4}$ proof and bake giving slight steam.
- Final proof: approx. 60 minutes
- Baking temperature: 240° C, dropping to 220° C, giving slight steam
- Baking time: 30 – 35 minutes