

Rye Bread using IREKS-VOLLSAUER



Rye flour type 997	6.500 kg
Wheat flour type 550	1.000 kg
Basic sour, dough yield 160, degree of acidity 18	3.200 kg
Soaked bread (1:2)	1.800 kg
IREKS-VOLLSAUER	0.500 kg
Salt	0.220 kg
Yeast	0.100 kg
Water, approx.	6.300 l
Total weight	19.620 kg

Mixing time: 8 minutes slow, spiral mixer

Dough temperature: 26 – 28° C

Bulk fermentation time: 2 hours in the mixing bowl

Scaling weight: 1.400 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and mould slightly round. Place in well-floured, round fermentation baskets with the seam downwards. Sift the upper surface of the dough piece evenly with rye flour. After the final proof, place the dough pieces carefully on setters with the seam downwards. Leave briefly until the upper surface begins to tear. At the end, bake, giving a lot of steam.

Final proof: 30 minutes

Baking temperature: 250° C, dropping to 230° C, giving a lot of steam

Baking time: 60 – 70 minutes