

Rustic Spelt Bread

using DINKELVOLLKORN-SAUERTEIG
and IREKS-DINKEL-KARAMELLMALZ



Spelt flour type 630	9.500 kg
DINKELVOLLKORN-SAUERTEIG	0.500 kg
IREKS-DINKEL-KARAMELLMALZ	0.200 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	7.000 l
Total weight	17.550 kg

Mixing time: 6 + 3 minutes, spiral mixer

Dough temperature: approx. 27° C

Bulk fermentation time: 60 – 70 minutes

Scaling weight: 0.750 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, cut out rectangular dough pieces and fold in the sides. Dust the dough pieces slightly with flour, fold the upper surface downwards and form a seam. Subsequently, mould the dough pieces slightly long, toss in flour and place in fermentation baskets with the seam downwards. Turn the mature dough pieces out on setters with the seam upwards and bake, giving steam.

Final proof: retarded fermentation overnight at 5° C

Baking temperature: 230° C, dropping to 220° C, giving steam

Baking time: approx. 45 minutes