

## Toast Bread using IREKS-WHEAT SOUR and IREKS SOFT PLUS



Wheat flour	10.000 kg
IREKS-WHEAT SOUR	0.300 kg
IREKS SOFT PLUS	0.100 kg
Sugar	0.800 kg
Milk powder	0.300 kg
Salt	0.200 kg
Instant yeast	0.180 kg
Water, approx.	6.200 l
<u>Butter/Margarine*</u>	<u>0.600 kg</u>
<b>Total weight</b>	<b>18.680 kg</b>

\* Add after half of the mixing time.

Mixing time:	2 + 7 to 8 minutes
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	6 x 0.200 kg (in the toast bread tin)
Intermediate proof:	10 minutes
Processing:	6-piece method
Final proof:	50 – 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving slight steam
Baking time:	approx. 40 minutes (core temperature: 94° C)

