

## Rye Bread using 100 % RYE-BREAD MIX



100 % RYE-BREAD MIX	10.000 kg
Instant yeast	0.100 kg
Water (30 – 35° C), approx.	7.500 l
<b>Total weight</b>	<b>17.600 kg</b>

Mixing time: 6 minutes slow

Dough temperature: 28 – 29° C

Bulk fermentation time: 20 – 30 minutes

Scaling weight: 0.920 kg

Intermediate proof: none

Instructions for use: Mix all the ingredients into a smooth and soft dough. After the bulk fermentation time, scale dough pieces and mould into the desired shapes. After the final proof, bake giving steam which is allowed to escape after 90 seconds.

Final proof: approx. 40 minutes

Baking temperature: 240° C, dropping to 200° C, giving steam

Baking time: 60 minutes

