# Rye Bread using 100 % RYE-BREAD MIX

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

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| 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 |

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