

Deco Loaf using BROWN BREAD CONCENTRATE H, MALZPERLE PLUS H and ROGGENA H



Polish:

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| Wheat flour | 2.000 kg |
| BROWN BREAD CONCENTRATE H | 1.000 kg |
| Instant yeast | 0.010 kg |
| Water | 3.000 l |
| Total weight | 6.010 kg |

Mixing time: approx. 6 minutes slow

Dough temperature: 22 – 24° C

Standing time: 4 hours in the room, further storage in the refrigerator

Dough:

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|---------------------|------------------|
| Polish | 6.010 kg |
| Wheat flour | 5.000 kg |
| Rye flour | 2.000 kg |
| MALZPERLE PLUS H | 0.300 kg |
| ROGGENA H | 0.250 kg |
| Salt | 0.200 kg |
| Instant yeast | 0.060 kg |
| Water, approx. | 4.000 l |
| Total weight | 17.820 kg |

Mixing time: 4 + 6 minutes

Dough temperature: 25 – 26° C



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| Bulk fermentation time: | approx. 90 minutes |
| Scaling weight: | 1.200 kg |
| Intermediate proof: | none |
| Instructions for use: | After the bulk fermentation time, scale the dough and process gently round. Place with the seam upwards in fermentation baskets and allow to prove overnight. At full proof, turn out on setters, cut the surface decoratively and after further 5 minutes, bake, giving steam which is allowed to escape after 2 minutes. |
| Final proof: | overnight at 5° C |
| Baking temperature: | 240° C, dropping, giving steam |
| Baking time: | approx. 60 minutes |

