

Spelt Bread

using RTU SPELT SOUR and VOLTEX

RECIPE SERVICE

Spelt flour	10.000 kg
RTU SPELT SOUR	0.300 kg
VOLTEX	0.100 kg
Salt	0.180 kg
Yeast	0.300 kg
Water, approx.	5.500 kg
Total weight	16.380 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	approx. 20 minutes
Scaling weight:	0.480 kg
Intermediate proof:	none
Processing:	round
Final proof:	approx. 60 minutes
Baking temperature:	230° C, dropping, giving steam
Baking time:	approx. 30 minutes
Instructions for use:	After the bulk fermentation time, scale the dough, mould round and allow to prove. After the final proof, bake, giving steam.



IREKS U.K. Ltd.
Herons Way
Chester Business Park
CHESTER CH4 9QR
UNITED KINGDOM
Tel.: +44 1244 893713
info@ireks.co.uk
www.ireks.co.uk
www.ireks.ie


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