

# Spelt Bread using SPELT & HONEY

RECIPE SERVICE

|                    |                 |
|--------------------|-----------------|
| SPELT & HONEY      | 10.000 kg       |
| Yeast              | 0.200 kg        |
| Water              | 5.500 kg        |
| <hr/> Total weight | <hr/> 15.700 kg |

|                         |  |
|-------------------------|--|
| Mixing time:            | 4 + 5 minutes                            |
| Dough temperature:      | 26° C                                    |
| Bulk fermentation time: | approx. 20 minutes                       |
| Scaling weight:         | 0.480 kg                                 |
| Intermediate proof:     | none                                     |
| Processing:             | tin bread                                |
| Final proof:            | approx. 60 minutes                       |
| Baking temperature:     | 230° C, dropping to 200° C, giving steam |
| Baking time:            | approx. 30 minutes                       |



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