

# Light Rye Bread

using IREKS LIGHT RYE BREAD MIX

RECIPE SERVICE

Wheat flour	5.000 kg
IREKS LIGHT RYE BREAD MIX	5.000 kg
Yeast	0.300 kg
<u>Water</u>	<u>6.300 kg</u>
Total weight	16.600 kg

Mixing time: 2 + 6 minutes

Dough temperature: 26° C – 27° C

Bulk fermentation time: 20 minutes

Scaling weight: as desired

Intermediate proof: none

Processing: as desired

Final proof: 50 minutes

Baking temperature: 230° C, giving steam

Baking time: approx. 40 minutes (depending on size)

Instructions for use: After the bulk fermentation time, scale the dough and mould as desired. For the round, rustic loaves, allow to prove with the seam downwards on setters. After  $\frac{3}{4}$  final proof, turn the dough pieces and bake, giving steam. For long-shaped bread, allow to prove with the seam downwards on setters. After the final proof, cut the dough pieces 2 – 4 times and bake, giving steam.



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