

Grain Bread

using IREKS GRAIN BREAD MIX

RECIPE SERVICE

Wheat flour	5.000 kg
IREKS GRAIN BREAD MIX	5.000 kg
Yeast	0.300 kg
<u>Water</u>	<u>6.000 kg</u>
Total weight	16.300 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26° C – 28° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.480 kg
Intermediate proof:	none
Processing:	as desired
Final proof:	approx. 60 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	30 minutes
Instructions for use:	After the bulk fermentation time, scale the dough, mould as desired and allow to prove. After the final proof, bake, giving steam.



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


IREKS