

# Sourdough Bread

using FERTIG SOUR and VOLTEX

RECIPE SERVICE

Wheat flour	8.500 kg
Wholemeal wheat flour	1.500 kg
FERTIG SOUR	0.500 kg
VOLTEX	0.100 kg
Salt	0.200 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>7.000 kg</u>
Total weight	18.100 kg

- Mixing time: 4 + 8 minutes (spiral mixer)  
Dough temperature: 25° C – 26° C  
Bulk fermentation time: approx. 90 minutes  
Scaling weight: 0.600 kg  
Intermediate proof: none  
Processing: round  
Final proof: approx. 90 minutes at room temperature or  
16 – 20 hours at +5° C – +7° C  
Baking temperature: 240° C, dropping to 220° C, giving steam  
Baking time: 35 – 40 minutes



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