

Mixed Wheat Bread

using NATURAL

RECIPE SERVICE

Wheat flour	8.000 kg
Rye flour	2.000 kg
NATURAL	0.150 kg
Salt	0.200 kg
Yeast	0.250 kg
Water	7.100 kg
Total weight	17.700 kg

Mixing time:	3 + 6 minutes
Dough temperature:	25° C – 26° C
Bulk fermentation time:	40 minutes
Scaling weight:	0.650 kg
Intermediate proof:	10 minutes
Processing:	long-shaped
Final proof:	45 – 50 minutes
Baking temperature:	240° C, dropping
Baking time:	40 minutes



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