Schapfen "Meine Mühle" Dinkelvollkorn-Mix / Spelt wholmeal bread

Recipe no134032.3001
Sales description : Spelt wholmeal bread

Base recipe: 10 kg Total flour
100 % Schapfen "Meine Mühle" Dinkelvollkorn-Mix

10.000 kg Schapfen "Meine Mühle" Dinkelvollkorn-Mix
0.150 kg Fresh yeast (0.060 kg dry yeast)
7.000 kg Water
17.150 kg Total weight

Kneading:	Spiral mixer: Slow: 12 minutes, Fast: 2 minutes
Dough temperature:	24 – 26 °C
Dough rest:	60 minutes
Dough insert:	870 g for 750 g bread
Procedure:	Round the dough and lenght them, set in bread baskets dusted with the original mixture with the end up.
Baking:	40 - 50 minutes in a proofer. At 3/4 proof cut once lenghtwise.
Baking temperature:	Start baking at 240 °C, decreasing to 220 °C; steam before the bread gets in the oven and keep the damper closed.
Baking time:	50 minutes

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