



# Schapfen "Meine Mühle" St.Jakobs Mehl / St.Jakobs bread

## Recipe no132102.3001

Sales description : St.Jakobs bread

**Base recipe:** 10 kg Total flour  
75 % Schapfen Wheat flour type 550  
25 % Schapfen "Meine Mühle" St. Jakobs Mehl

7.500 kg Schapfen Wheat flour type 550  
2.500 kg Schapfen "Meine Mühle" St. Jakobs Mehl  
0.240 kg Salt (after slow kneeding)  
0.150 kg Fresh yeast (0.060 kg dry yeast)  
8.500 kg Water  
18.890 kg Total weight

- Kneading:** Spiral mixer: Slow: 6 minutes - add the salt, Fast: 8 minutes
- Dough temperature:** 24 - 26 °C
- Dough rest:** Split the dough in 4 pieces. Each in a greased plastic tub. Fold once after 45 minutes and then after another 45 minutes work up.
- Dough insert:** 650 g for 500 g bread
- Procedure:** Cut the dough pieces off with wet hands and weigh the dough on a moist scale. Fold it carefully with a slight end and set on the sheeter covered with baking paper.
- Proof:** 45 minutes; at room temperature.
- Baking:** Sift the loaves with rye flour. Cut the bread once on the side below and 4 times above to make it look like a flame.  
Start baking at 250 °C with slight steam, decreasing to 200 °C after 10 minutes; open damper after 20 minutes.
- Baking time:** 60 minutes; bake well.

Unser Getreide – Ihr Erfolgsrezept.

