

**Schapfen
Mühle**
seit 1452



Schapfen "Meine Mühle" stabil + frisch / Mixed rye wheat bread

Recipe no137340.5003

Sales description : Mixed rye wheat bread

Base recipe: 10 kg Total flour
60 % Schapfen Rye flour type 1150
40 % Schapfen Wheat flour type 1050

4.000 kg Schapfen Wheat flour type 1050
5.350 kg Schapfen Rye flour type 1150
0.650 kg SchapfenVollkornMalzsauer
0.150 kg Schapfen "Meine Mühle" stabil + frisch
0.200 kg Fresh yeast (0.080 kg dry yeast)
0.200 kg Salt
6.800 kg Water
17.350 kg Total weight

Kneading: Spiral mixer: Slow: 5 minutes, Fast: 3 minutes

Dough temperature: 27 - 28 °C

Dough rest: 20 minutes

Dough insert: as usual

Procedure: Weigh after dough rest, round the pieces and work up as usual.

Professional tip: With an addition of Schapfen Meine Mühle" stabil + frisch you will have a better water absorption of the dough, e.g. with 2 % admission your dough yield can be increased by two.

Unser Getreide – Ihr Erfolgsrezept.

