Schapfen Mühlen Sechser / Fine six grain bread

Recipe no100244.3001
Sales description : Fine six grain bread

Base recipe: 10 kg Total flour
50 % Schapfen Mühlen Sechser
35 % Schapfen Wheat flour type 550
15 % Rye flour type 1150

5.000 kg Schapfen Mühlen Sechser
3.500 kg Schapfen Wheat flour type 550
1.375 kg Rye flour type 1150
0.400 kg Schapfen "Meine Mühle" VollkornMalzsauer
0.200 kg Fresh yeast (0.080 kg dry yeast)
6.325 kg Water
16.550 kg Total weight

Kneading:	Spiral mixer: Slow: 5 minutes, Fast: 6 minutes
Dough temperature:	26 – 28 °C
Dough rest:	30 minutes
Dough insert:	580 g for 500 g bread
Procedure:	Weigh the pieces, round them and form short oval shape loafes, moisten the surface and roll in topping, set up in bread baskets with the end up.
Baking:	Take out at half proof, turn around and cut four times, (twice from left to right and twice from right to left diaoginally). Leave on the sheeter/oven loader or baking sheet until full proof.
Baking temperature:	Start baking at 250 °C with steam, open damper after 2 minutes, decreasing to 200 °C after 8 minutes.
Baking time:	45 – 50 minutes
Decorative mixture:	0.750 kg Oat flakes, 0.500 kg Schapfen Dekor Mais 0.500 kg Linseeds

SchapfenMühle GmbH & Co. KG | Franzenhauserweg 21 | 89081 Ulm | Tel.: 0731 96746-0 | info@schapfenmuehle.de www.schapfenmuehle.de