



Schapfen GerstenWonne 65 % / Barley wholemeal bread

Recipe no132036.4001

Sales description : Barley wholemeal bread

Base recipe: 10 kg Total flour
65 % Schapfen GerstenWonne 65 %
27 % Spelt wholemeal flour
8 % Oilseeds

6.500 kg Schapfen GerstenWonne 65 %
2.700 kg Schapfen Spelt wholemeal flour
0.500 kg Pumpkin seeds
0.300 kg Sunflower seeds
0.180 kg Fresh yeast (0.070 kg dry yeast)
7.400 kg Water
17.580 kg Total weight

Kneading: Spiral mixer: Slow: 12 minutes
Dough temperature: 28 – 30 °C
Dough rest: 30 minutes
Dough insert: 550 g for 500 g bread in tins, measuring L 12 cm x W 9 cm x H 9 cm or 2 x 550 g for 2 x 500 g bread in toast form, measuring L 27 cm x W 10 cm x H 10 cm.
Procedure: Work up with wet hands and form loafes, roll in topping and set up in pans.
Baking: Full proof
Baking temperature: Start baking at 260 °C with lots of steam, open damper after 2 minutes, after 10 minutes decrease to 200°C and close the damper.
Baking time: 70 – 75 minutes
Decorative mixture: 0.900 kg Sesame
0.300 kg Pumpkin seeds

Unser Getreide – Ihr Erfolgsrezept.

