

**Schapfen
Mühle**
seit 1452



Schapfen RoggenPerfekt / Mixed rye wheat bread

Recipe no137320.3001

Sales description : Mixed rye wheat bread

Base recipe: 10 kg Total flour
70 % Schapfen Rye flour type 1150
30 % Schapfen Wheat flour type 1050

6.000 kg Schapfen Rye flour type 1150
4000 kg Schapfen Wheat flour type 1050
0.100 kg Schapfen RoggenPerfekt
0.100 kg Schapfen "Meine Mühle" stabil + frisch
0.150 kg Fresh yeast (0.060 kg dry yeast)
0.200 kg Salt
7.100 kg Water
17.835 kg Total weight

Kneading: Spiral mixer: Slow: 5 minutes, Fast: 2 minutes

Dough temperature: 28 - 29 °C

Dough rest: 25 - 30 minutes

Dough insert: as usual

Procedure: After the dough rest, weigh out and work up as usual.

Professional tip: For high dough yields, weakly bakeable and dark flours, the Schapfen RoggenPerfekt amount should be increased by 3 - 5 g per kg of flour.

Unser Getreide – Ihr Erfolgsrezept.

