



## Schapfen Vital & Gut 70 % / Vital bread

### Recipe no132432.3001

Sales description : Vital bread

**Base recipe:** 10 kg Total flour  
70 % Schapfen Vital & Gut 70 %  
30 % Schapfen Wheat flour type 550

7.000 kg Schapfen Vital & Gut 70 %  
3.000 kg Schapfen Wheat flour type 550  
0.180 kg Fresh yeast (0.072 kg dry yeast)  
9.000 kg Water  
19.180 kg Total weight

- Kneading:** Spiral mixer: Slow: 2 minutes, Fast: 11 minutes;  
until the dough pulls away from the mixing bowl.
- Dough temperature:** 26 – 28 °C
- Dough rest:** 15 – 20 minutes
- Dough insert:** 2 x 580 g for 2 x 500 g bread in toast form, measuring L 27 cm x W 10 cm x H 10 cm
- Procedure:** Round the pieces and lengthen them slightly, roll in rye flakes and set always two pieces in a toast pan without oiling the side by side surface.
- Proof:** Full proof
- Baking:** Start baking at 265 °C with steam, decreasing to 200 °C; open damper after 2 minutes.
- Baking time:** 65 minutes
- Professional tip:** For taste and color accents add 1.500 kg grated carrots by mixing them slightly into the dough.

Unser Getreide – Ihr Erfolgsrezept.

