



Premium Malzsauer-Dunkel



An optimal souring regulation and the typical sour dough characteristics are achieved with the addition of our Premium Malzsauer-Dunkel. All baked products are assured full flavor and excellent stay-fresh capabilities. Premium Malzsauer-Dunkel is eminently suitable for the production of whole-meal bread.



Recipe suggestion:

Wholemeal Rye-bread

Basic recipe

Premium Roggenschrot-Grob	8,000 kg	_____
Water, approx. 95 °C	9,000 l	_____

Sponge, (absorb for approx. 3h.)	17,000 kg	_____
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Premium Roggenschrot-Fein	2,000 kg	_____
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Premium Malzextrakt-Dunkel	0,400 kg	_____
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Premium Malzsauer-Dunkel	0,300 kg	_____
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Sea salt	0,220 kg	_____
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Yeast	0,150 kg	_____
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Dough weight	20,070 kg	
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Kneading time:

Approx. 12 min. slow and 2 min. fast speed.

Temperature:

The ideal dough temperature is between 29 - 30 °C.

Dough resting:

Approx. 15 min. Subsequently mix again for approx. 1 min. in fast speed.

Preparation:

Divide dough into pieces of 1,350 kg each (weight depends on size of bread forms). Form into long shaped loaves, decorate with **Premium Roggenschrot-Fein or **Premium Décor-Royal**.**

Proofing time:

Approx. 60 min. at 34 °C and 75 % humidity.

Baking process:

Take the proven loaves out of the proofing chamber and place in the deck oven. Set at approx. 240 °C with a medium steam setting. After 5 min. reduce temperature to approx. 180 °C.

Baking time:

Total baking time approx. 60 min.