Winegrower's bread (with Wheat Malt flour EBC 1200)

Recipe for approx. 24 loaves with a dough piece weight of 750 g



Winegrower's bread

Sourdough NTA 180

Sourdough starter	0.100 kg
Rye flour type 1150	1.000 kg
Water	0.800 kg
Total rye sourdough	**1.800 kg**

Sourdough temperature: 26 – 28 °C

Fermentation time: 12 – 16 hours

Main dough

Rye sourdough	1.800 kg
HeimatÄhre wholemeal wheat flour	8.000 kg
Rye flour type 1150	1.000 kg
Wheat malt flour EBC 1200	0.200 kg
Salt	0.220 kg
Yeast	0.250 kg
Water, approx. (test & adjust)	7.000 kg
Total weight	**18,500 kg**

Processing

After mixing, transfer the dough into oiled containers and allow to rest for approx. 60–90 minutes. Stretch and fold once during the resting period. Then turn the dough out onto a floured work surface and divide into portions of the desired weight. After a short relaxation period, shape the dough pieces, place them in proofing baskets and leave to proof at room temperature.Once fully proofed, transfer the dough pieces onto the loader, score if necessary and bake with steam. Open the damper for the final 10 minutes to achieve a crisp crust.

Mixing time: 10 minutes slow and 8 minutes fast

Dough rest: approx. 60 – 90 minutes at room temperature

Dusting: Rye flour, lightly dusted

Dough piece weight: 750 g

Baking temperature: 260 °C decreasing to 220 °C

Baking time: approx. 50 minutes, open the damper for the final 15 minutes

Product properties

- Rustic, light-textured speciality bread
- Harmonious balance between mild acidity and a caramel-like malt note
- Crisp, brittle crust and pronounced crumb softness

For further information, please contact your technical advisor!