



Make Up Instructions

11446 LIGHT RYE RECIPE (Using 11446 Bread Concentrate)

Recipe

Stage 1

Baker's Flour 80%	3.750 kg
Rye Flour 25%	1.250 kg
11446 Bread Concentrate 4% usage on total flour	0.200 kg
Gluten (optional) 2%	0.100 kg
Bas Light (1.5% on flour)	0.150 kg

Stage 2

Yeast 4% (compressed)	0.200 kg
Water 60% (variable)	3.000 L

Method

1. Place all of stage 1 (dry Ingredients first) into the spiral mixer. Then add (stage2) compressed yeast and water to the dry ingredients.
2. Mix on slow speed for 2 minutes.
3. Mix on high speed for 8-12minutes or until the dough is well developed.
4. Achieve a finished dough temperature of 27–29°C
5. Rest for 5–10 minutes
6. Scale as desired.
7. Rest for a further 10 minutes.
8. Mould into desired shape.
9. Prove to desired height (proofer setting–38C at 75-80% RH)
10. Bake at 210-220°C for 25-35 minutes using steam in the initial stages of baking.

Please Note: For a crustier product, pull the dampers out on the oven for the last 510 minutes of baking. You can also reduce the baking temperature down to 190-200°C for the last 10 minutes of baking (please note you may have to extend the bake time if you use this method).

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.