



CATEGORY

Bakery



**FINISHED
PRODUCT**

Rye bread, Soft rolls, Whole grain

BAKELS “BÄSTA-BAS” WHOLEMEAL BREAD

INGREDIENTS

Group Dough

Ingredient	KG	%
Water	1.000	59.00
<u>Bakels BästaBas</u>	0.600	35.00
Extra strong whole grain wheat flour	0.600	35.00
Wheat flour Extra	0.300	17.00
Wholemeal Rye	0.200	13.00
Black syrup	0.100	3.00
<u>Bakels Lecimax Bread improver</u>	0.030	1.00
Bakels Dry Yeast	0.015	0.50
Total Weight: 2.845		

METHOD

1. Mix the dough 6 min slowly, 3-4 min quickly.
2. Let the dough rest for about 20 min.
3. Scale into suitable pieces.
4. Ferment for about 50 minutes in a fermentation room.
5. Input temp 240C
6. Steam for about 8 sec
7. Lower to 190C and finish baking
8. Open the damper after 10 min
9. Baking time approx. 22min