

Premium Gerstenmalz-Dunkel





Premium Gerstenmalz-Dunkel is a pure roasted barley malt. It is very versatile and gives bread the typical roasted malty taste and a dark rich colour. The addition of Premium Gerstenmalz-Dunkel increases the dough yield considerably.



## Recipe suggestion:

### Rye bread

### Basic recipe

Rye flour	7,000 kg	_____
Wheat flour	3,000 kg	_____
Premium Natursauerteig	0,400 kg	_____
Premium Gold-Stabil	0,200 kg	_____
Sea salt	0,200 kg	_____
Premium Gerstenmalz-Dunkel	0,150 kg	_____
Yeast	0,150 kg	_____
Caraway seeds	0,150 kg	_____
Water	approx. 7,600 l	_____
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Dough weight	18,850 kg	

**Kneading time:** Approx. 6 min. slow and 3 min. fast speed.

**Temperature:** The ideal dough temperature is between 28 - 29 °C.

**Dough resting:** Approx. 5 - 10 min.

**Preparation:** Divide dough into pieces of 1,800 kg each. Round mould them and top the surface with lots of rye flour. Proof on setters outside at room temperature or in the fermentation chamber.

**Proofing time:** Approx. 60 min. at 28 °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 3 min. open the damper and reduce temperature to approx. 180 °C.

**Baking time:** Total baking time approx. 90 min.