



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Crusty Bread, Occasion Bread,  
Speciality Bread, World Bakery

# BEER BREAD WITH WHEAT SOURDOUGH

## INGREDIENTS

### Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Fermdor® W Classic</u>	0.400	4.00
Yeast	0.300	3.00
Salt	0.200	2.00
Water	4.000	40.00
Beer	4.000	40.00
Total Weight: 18.900		

### Group 2

Ingredient	KG	%
Rye flour	2.500	25.00
Yeast	0.100	1.00
Beer	5.500	55.00
Total Weight: 8.100		

Yield: 54 loaves

## METHOD

1. Mix group 2 to form a paste and leave for 60 minutes.

2. Mix group 1 for 5-7 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 500g, mould into a long shape and form a semi circle.
6. Brush beer paste onto the dough surface.
7. Dust the dough pieces with rye flour.
8. Prove for 45 minutes at a controlled temperature of 25-28°C, covered with plastic.
9. Bake at 220°C for 45 minutes, with steam.
10. Pull out damper after 20 minutes.