

Multicereal D25 Basic Recipe

Basic recipe :

50% wheat Flour
25% D25 Multicereal Mix
15% Whole wheat Flour
10% rye flour
2% salt
2% fresh yeast or (0.65% dry yeast)
0.5% Gamma 500 bread improver
60% water

Method of Use

Mix to a well developed dough, for water absorption on low speed for 8 minutes. Dough Temp. 80 degrees F. Let Proof for 15 mins. Scale and round up dough and let proof for additional 30 mins. Make up as desired, Final proof should be for 60 mins at 75% R.H. and 95 degrees F. Bake at 450 Degrees F (WITH STEAM) for 10 minutes then reduce oven temp to 425 degrees F. Total baking time will be 30 to 40 minutes depending on scaled weight of bread