



# BROWN BREAD CONCENTRATE







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## Toast bread

Flour	9.000 kg
BROWN BREAD CONCENTRATE	1.000 kg
IREKS SOFT	0.100 kg
IREKS-WHEAT SOUR	0.200 kg
Salt	0.200 kg
Sugar	0.800 kg
Milk powder	0.200 kg
Instant yeast	0.100 kg
Shortening	0.500 kg
Water	6.100 l
<b>Total weight</b>	<b>18.200 kg</b>

Mixing time:	spiral 2 + 8 mins
Dough temperature:	26 °C
Bulk fermentation:	none

## Baguette and rolls

Flour	9.000 kg
BROWN BREAD CONCENTRATE	1.000 kg
FORMAT V 2000	0.150 kg
IREKS-WHEAT SOUR	0.300 kg
Salt	0.220 kg
Instant yeast	0.120 kg
Water	6.000 l
<b>Total weight</b>	<b>16.790 kg</b>

Mixing time:	spiral 9 + 4 mins
Dough temperature:	25 °C
Bulk fermentation:	10 - 20 mins

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