

REX BAVARIAN DARK Bread

巴伐利亚黑裸麦面包

REX BAVARIAN DARK RYE	5.000 kg
艾瑞克巴伐利亚黑裸麦粉	
Wheat flour 面包粉	5.000 kg
Instant yeast 干酵母	0.100 kg
Water, approx.水	7.000 l
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Total weight 总重	17.100 kg



Mixing time: spiral, 2 minutes slow, 8 minutes fast.
慢速 2 分钟, 快速 8 分钟

Dough temperature: 27 - 28° C
面团温度 27 - 28 度

Bulk fermentation time: 15 minutes
松弛时间: 15 分钟

Baking temperature: 230° C, giving steam and dropping to 200C, open the damper 10 min before the end of the baking time.

烘烤温度 230C 通蒸汽, 降至 200 度, 烘焙结束前 10 分钟打开风门

Instructions for use:

Allow normal proof conditions and times. Dust with rye mix prior to baking. The dough should feel softer than normal dough.

操作说明:

在通常情况下醒发, 带黑裸麦粉操作。面团比普通面团要软一点。

