BAKELS
BAKERY INGREDIENTS SINCE 1904

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RYE BEER BREAD

CATEGORY

Bread - Specialty Breads

INGREDIENTS

Group 1

Ingredient	KG	%
NATIVE AMERICAN RYE BREAD BASE	1.300	37.00
FINO MEAL BASE	0.400	11.40
Flour	3.500	100.00
BAKELS INSTANT ACTIVE YEAST	0.070	2.00
Water (variable)	1.100	31.40
Dark Ale (Beer)	1.800	51.40
	Total Weight: 8.170	

METHOD

No time dough. Place all ingredients into mixer and mix on slow speed for 2 minutes. Then mix on high speed for approximately 8 minutes or until dough is developed. Give the dough a bench time of 5 minutes. Scale round and allow for further 5 minute rest. Mould and proof for approximately 45-60 minutes. Bake at 220¡C for approximately 20-25 minutes.