



RYE BEER BREAD

Ingredients

Group 1

Ingredient	KG	%
BAKELS NATIVE AMERICAN RYE BREAD BASE	1.300	37
FINO MEAL BASE	0.400	11.4
Flour	3.500	100
BAKELS INSTANT ACTIVE YEAST	0.070	2
Water (variable)	1.100	31.4
Dark Ale (Beer)	1.800	51.4

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.



Category

[Bread & Rolls - Wholemeal & Wheatmeal, Ryemeal Breads and Rolls](#)



Finished Product

[16 Cobs scaled at 500 g.](#)

