



## CATEGORY

Bakery



## FINISHED PRODUCT

Bread

# BAYERBROT – RÅGER

## INGREDIENTS

### Group 1

Ingredient	KG
Water	1.000
Wheat flour	0.600
<a href="#">Bakels Råger</a>	0.500
Sifted rye flour	0.500
<a href="#">Bakels Fermdor R Strong</a>	0.030
<a href="#">Bakels Lecimax Low</a>	0.015
<a href="#">Bakels Dry Yeast</a>	0.020
<b>Total Weight:</b>	<b>2.665</b>

## METHOD

**Mixing time:** 6 minutes on slow speed, 2 minutes on high speed

**Resting time:** 20 minutes

**Dough weight:** 550 g

**Proving time:** 50-60 minutes

**Starting temperature:** 240°C

**Baking temperature:** 200°C

**Steam:** 7 seconds

**Baking time:** approx. 25 minutes