BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

CATEGORY

Bakery

FINISHED PRODUCT

Bread, Rye bread, Whole grain

BAKELS RÅGER "WHOLE GRAIN"

INGREDIENTS

Group 1

Ingredient	KG
Water	1.100
Extra strong whole grain wheat flour	0.800
Bakels Råger	0.500
Wheat flour Extra	0.500
Black syrup	0.100
Bakels Dry Yeast	0.015
Bakels Lecicool	0.030
Bakels Lecimax 2000	0.020
Total Weight:	3.065

METHOD

Mixing time: 10 minutes on low speed, 2 minutes on high speed.
Resting time: 20 minutes
Divide the dough into desired weight.
Proving time: 60 minutes
Steam: 8 seconds
Starting temperature: 240°C
Baking temperature: 190°C
Baking time: 30 minutes.