



Bread & Rolls - Wholemeal & Wheatmeal - Ryemeal Breads and Rolls

Recipe No:
R125 - R125c

RYE BEER BREAD

USING BAKELS NATIVE AMERICAN RYE BREAD BASE

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

Total Weight	8.170
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- Method:**
1. No time dough.
 2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
 3. Then mix on high speed for approximately 8 minutes or until dough is developed.
 4. Give the dough a bench time of 5 minutes.
 5. Scale, round and allow for further 5 minute rest.
 6. Mould and proof for approximately 45-60 minutes.
 7. Bake at 220°C for approximately 20-25 minutes.

Notes: If using Compressed Yeast use 200g in the above recipe.
Using bakers percentages - Percentages on white flour weight

Yield: 16 Cobs scaled at 500 g.