

Mixed wholemeal bread

INGREDIENTS

3 kg WHOLEMEAL GRANIX

4,8 kg NATURAL ACID

0,2 kg YEAST

ok. 3,5 kg WATER

4 kg WATER FOR SOAKING

4 kg WHEAT FLOUR TYPE 750

0,1 kg SALT



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 9+2

Cake temperature: 30 - 31°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 45 - 50 min

Baking temperature: 230 - 225 °C with oven steaming



Baking time: according to weight

3

From all the listed ingredients prepare a cake. Divide the mass into pieces of the desired weight and put into molds. Smooth the top with a wet hand, sprinkle with type 2000 rye flour.

2

Before preparing the dough, soak the mixture in the specified amount of water for 40 to 60 minutes (water temperature about 40 - 45°C).

4

Bake with steaming oven.

Bon appétit!

Smacznego



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