



FIBRE +

Recipe

Rietmann Fibre +	5.000 kg
Wheat flour	5.000 kg
Yeast	0.300 kg
Water	approx. 7.000 kg
Total	17.300 kg

Processing

Kneading	5 min. 1st speed (slow) 7 - 9 min. 2nd speed (fast)
Dough temperature	28 °C / 82 °F
Floor time	20 min.
Scaling weight	450 g
Final Proofing	35 min.
Baking	240 °C falling to 210 °C / 465 °F falling to 410 °F
Baking time	40 min.