



KRAFTICUS

Recipe

Variation 1

Rietmann Krafticus	5.000 kg
Wheat flour	3.500 kg
Rye flour	1.000 kg
Dry sourdough (100 S°)	0.500 kg
Yeast	0.200 kg
Water	approx. 7.000 kg
Total	17.200 kg

Variation 2

Rietmann Krafticus	5.000 kg
Wheat flour	3.500 kg
Sourdough WA 200.	3.000 kg
Yeast	0.200 kg
Water	approx. 5.500 kg
Total	17.200 kg

Processing

Kneading	8 min. 1st speed (slow) 4 - 7 min. 2nd speed (fast)
Dough temperature	26 - 28 °C / 79 - 82 °F
Floor time	20 - 30 min.
Scaling weight	600 g
Baking	240 °C falling to 220 °C / 465 °F falling to 430 °F
Baking time	50 min.
Topping	Rye groats

Theodor Rietmann GmbH

Grostownstraße 1, 66740 Saarlouis, Germany
Tel. +49 6831 937-0, info@rietmann.de, www.rietmann.de

