



SPELT & HONEY

/// Recipe

Rietmann Spelt & Honey	10.000 kg
Yeast	0.300 kg
Water	approx. 5.400 kg
Total	15.700 kg

/// Processing

Kneading	4 min. 1st speed (slow) 4 - 6 min. 2nd speed (fast)
Dough temperature	24 - 26 °C / 75 - 79 °F
Scaling weight	80 g / piece
Baking	230 °C / 445 °F
Baking time	22 min.

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