



SPELT WHOLE GRAIN BREAD

Recipe

Rietmann Spelt Whole Grain	10.000 kg
Yeast	0.200 kg
Water	approx. 7.200 kg
Total	17.400 kg

Processing

Kneading	12 - 15 min. 1st speed (slow)
Dough temperature	28 - 30 °C / 82 - 86 °F
Floor time	30 min.
Scaling weight	600 g
Processing	Roll the formed dough pieces in sunflower seeds and place in pans.
Topping	Sunflower seeds
Final Proofing	50 - 60 min.
Baking	250 - 260 °C, after 8 - 10 minutes falling to 190 °C / 480 - 500 °F, after 8 - 10 minutes falling to 375 °F moderate steam
Baking time	70 - 75 min.

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