



SPRÖSSLING

Recipe

Soaked grain:

Rietmann Sprössling	5.000 kg
Water	approx. 5.000 kg
Total	10.000 kg

Soaking time

at least 1 h
alternatively in the fridge overnight

Bread dough:

Soaked grain	10.000 kg
Wheat flour	5.000 kg
Böcker Sprouts	1.500 kg
Rietmann Bread Softener	0.200 kg
Salt	0.150 kg
Yeast	0.300 kg
Water	approx. 2.400 kg
Total	19.550 kg

Processing

Kneading	5 min. 1st speed (slow) 5 - 7 min. 2nd speed (fast)
Dough temperature	26 - 28 °C / 79 - 82 °F
Floor time	20 min.
Scaling weight	600 g
Form	2 dough balls placed in an oblong proofing mould
Topping	Sprössling Topping, Premix
Baking	Standard for mixed wheat bread

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