



WINZERKRUSTE

Recipe

Variation 1

Rietmann Winzerkruste	5.000 kg
Rye flour Type 997/1150	5.000 kg
Dry sourough (100 S°)	0.300 kg
Yeast	0.200 kg
Water	approx. 7.000 kg
Total	17.500 kg

Variation 2

Rietmann Winzerkruste	5.000 kg
Wheat flour Type 812/1050	5.000 kg
Dry sourough (100 S°)	0.200 kg
Yeast	0.200 kg
Water	approx. 6.200 kg
Total	16.600 kg

Variation 3

Rietmann Winzerkruste	5.000 kg
Whole wheat flour	5.000 kg
Dry sourough (100 S°)	0.200 kg
Yeast	0.200 kg
Water	approx. 6.900 kg
Total	17.300 kg

Variation 4

Rietmann Winzerkruste	5.000 kg
Spelt flour Type 630.	5.000 kg
Dry sourough (100 S°)	0.200 kg
Yeast	0.200 kg
Water	approx. 6.000 kg
Total	16.400 kg

Processing

Kneading	6 min. 1st speed (slow) 8 - 10 min. 2nd speed (fast) - depending on the flour ratio
Dough temperature	26 - 28 °C / 79 - 82 °F
Bale proofing	20 min.
Scaling weight	850 g
Processing	Round dough pieces with excessive rye flour and put in a pan
Baking	240°C falling to 210°C / 465 °F falling to 410 °F, plenty of steam, closed damper
Baking time	50 - 60 min.

Theodor Rietmann GmbH

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