

Danish Rye Bread



Tips & Tricks

When this rye bread goes into the oven, it needs a lot of steam at the beginning. The steam keeps the bread stretchy for a while, allowing it to expand better.

Ingredients

Coarse Rye Flour	50 %	500g
Water	64 %	640g
Wheat Flour	37,5 %	375g
Rye 1150	12,5 %	125g
Salt	2,2 %	22g
Yeast	2,5 %	25g
Sapore Aroldo	4,4 %	44g

Working Method

Mixing spiral	12 min. in 1 speed dough temp. 28°C
Bulk Fermentation	30 min.
Scale	900
Intermediate proof	none
Make up	round up and make long
Final Fermentation	20 min 36°C 80 % RH
Oven Temperature	250°C with a lot of steam. After 2 min open door, cool down to 190°C. Close the door after 2 min.
Baking Time	45 minutes