

Miller's bread

Liquid Sourdough
Phil Levain



Rye CRC®

N° 2101

Caramelized, with caramel and
fruity notes

Other applications:
Sourdough bread, rye pie, special bread



INGREDIENTS

T55 or T65 flour: 10 kg

Salt: 0,18 kg

Phil Levain Rye CRC®: 1 kg

Water: 6 to 6,6 L

Yeast: 0,06 kg

Method with 10% dosage

Base temperature: 60 to 62°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt, then knead for another 6 minutes.
Spiral: 3 minutes, add salt, then knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: let rise for 30 minutes in 6,6 kg or 10 kg dividing containers, then leave overnight at 4°C.

Back to room temperature: 30 to 45 minutes at 25°C.

Scaling: divide into 330 g or 500 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine.

Final fermentation: 1h15-1h30 at 25°C.

Charging the oven: lightly flour the top, score the bread, then add steam and load in the oven.

Baking: 20 to 35 minutes at 260°C (top heat) and 240°C (bottom heat) depending on the size of the breads.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984