

Rye Baguette

Liquid Sourdough
Phil Levain



Easy Levain Intense Flavor Rye

N° 2117

Fruity and tangy, with notes of
baked fruit

Other applications:
Country-style bread, special bread



INGREDIENTS

T55 or T65 flour: 10 kg

Salt: 0,18 kg

Easy Levain Intense Flavor Rye: 0,3 kg

Water: 6,5 to 7 L

Yeast: 0,06 kg

Method with 3% dosage

Base temperature: 60-62°C.

Kneading:

- **First speed:** 5 minutes without salt.
- **Second speed:** Oblique: 6 minutes, add the salt, then knead for another 6 minutes.
Spiral: 3 minutes, add the salt, then knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes in dividing containers, then overnight at 4°C (16-20 hours).

Bringing to room temperature: 30 to 45 minutes (watch out for crust formation).

Scaling: divide into 330 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine.

Final fermentation: 1h15-1h30 at 25°C with 70% humidity.

Charging the oven: score, add steam and load into the oven.

Baking: 20 to 45 minutes at 240-260°C depending on the size of 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