

# Rye bread

Liquid Sourdough  
Phil Levain



## Organic Rye

N° 2102

Fruity, with spicy and hazelnut notes.

Other applications:  
Rye pie, special bread, country-style bread



### INGREDIENTS

T55 or T65 organic flour: 5 kg

Phil Levain Organic Rye: 0,8 kg

Salt: 0,18 kg

T170 organic rye flour: 2,5 kg

Tourage butter: 4 kg

Water: 5,6 to 6 L

T85 organic rye flour: 2,5 kg

Yeast: 0,2 kg

### Method with 8% dosage

**Base temperature:** 56°C.

**Kneading:**

- **First speed:** 4 minutes.
- **Second speed:** Oblique: 7-8 minutes.  
Spiral: 4 minutes.

**Dough temperature:** 24-25°C.

**First fermentation:** 60 minutes at 4°C.

**Tourage :** give 3 single turns with 10 minutes of rest between each turn.

**Scaling:** roll the dough out to 3-4 mm thickness, then roll it up to form a log and cut pieces according to the size of your rings (molds).

**Shaping:** place three logs in greased rings with the cut side facing up - for example 3 x 85 g pieces in a ring 10 cm in diameter and 6 cm high.

**Final fermentation:** 1-1.5 hours at 25°C.

**Charging the oven:** add plenty of steam and load in the oven.

**Baking:** 24 to 28 minutes at 240°C (top heat) and 230°C (bottom heat), 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