

Rye bread

Liquid Sourdough
Phil Levain



Intense Flavor Rye

N° 2107

Fruity, with notes of roasted coffee and molasses

Other applications:

Country-style bread, special bread



INGREDIENTS

T170 rye flour: 10 kg

Phil Levain Intense Flavor Rye: 1,6 kg

Prefermented dough: 5 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,2 to 6,6 L

Method with 8% dosage

Base temperature: 66-68°C.

Kneading:

- First speed: 4 minutes.
- Second speed: Oblique: 1-2 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 400 g dough pieces.

Shaping: by hand; after shaping, score the dough in a leaf pattern or lengthwise like a sausage.

Final fermentation: 30-45 à 25°C.

Charging the oven: load into the oven with plenty of steam.

Baking: bake for about 28-34 minutes at 240°C (top heat) and 230°C (bottom heat), then dry at the end of baking.

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