

Rugbrod

Liquid Sourdough
Phil Levain



Intense Flavor Rye

N° 2107

Fruity, with notes of roasted coffee and molasse

Other applications:
Country-style bread, special bread



INGREDIENTS

T150 Organic whole wheat flour: 3,3 kg

T170 Organic rye flour: 3,35 kg

T85 Organic rye flour: 3,35 kg

Phil Levain Intense Flavor Rye: 1 kg

5 seeds mix: 1 kg

Toasted chopped hazelnuts: 1 kg

Organic liquid honey: 0,4 kg

Yeast: 0,2 kg

Guérande salt: 0,18 kg

Water (45-50°C): 7 L

Bassinage Water (45-50°C): 3 to 3,3 L

Method with 10% dosage

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 12 minutes while adding water.
Spiral: 6 minutes while adding water.

Dough temperature: 35°C.

Scaling: punch down and handle with water. Divide into 750 g dough pieces.

Shaping: handle the dough with water (no flour). Shape into a log and place in greased molds.

Final fermentation: 1h-1h15 at 30-32°C with 75% humidity.

Charging the oven: load into the oven and turn on the steam.

Baking: bake at 175°C in a deck oven for 1h15, then remove from the mold and let dry 15-20 minutes.

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