



# Brown Bread Full Mix



## Ingredients

### Group Ingredients

| Ingredient                 | KG     |
|----------------------------|--------|
| Brown Bread Full Mix       | 12.500 |
| Bakels Instant Dried Yeast | 0.084  |
| Water                      | 7.500  |

**Total Weight:** 20.084

Place all ingredients into the mixing bowl. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale as required. First proof 10 minutes. Mould as required. Final proof  $\pm$ 40 minutes. Bake at  $\pm$ 230°C with steam at start of baking.

(Wet Yeast - 0.250kg can be used as a substitute for Bakels Instant Dried Yeast)



## Display Conditions

Ambient



## Category

Bakery