

241182 Gamma-13

int_WiObermaier_BR_20674

Dough

5.000 kg	wheat flour
5.000 kg	Gamma-13
5.400 kg	water approx.
0.300 kg	fresh yeast
<u>15.700 kg</u>	<u>Dough</u>

Kneading time:	4 - 5 minutes slow 4 - 5 minutes fast
Kneader:	spiral kneader
Dough temperature:	27 - 28 °C
Dough rest:	5 - 10 minutes
Scaling weight:	0,450 kg
Final Proofing:	50 - 70 minutes
Baking temperature:	250°C falling
Baking time:	25 - 30 minutes



Production

Knead the above ingredients into a medium firm dough, weigh and round off after resting.
Allow the dough to rest briefly, then shape into rolls and roll in flour or seeds as desired.
Place on baking trays and cut 2 to 3 times after approx. 2/3 of the proofing time.
After well proofed, start baking with steam and finish baking with falling temperature and open vent.