

# KOMPLET Crusty Rye 50

CONCENTRATED PREMIX FOR THE PREPARATION OF AN AROMATIC WHEAT/RYE BREAD. THIS IS A MIX FOR THE MOST TRADITIONAL AND TYPICAL GERMAN BREAD WITH NATURAL SOUR DOUGH. WITHOUT COARSE GRAINS AND SEEDS.



*Bake the best with something good!*



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WITH NATURAL SOUR DOUGH. WITHOUT COARSE GRAINS AND SEEDS.

## Rye Bread

<b>KOMPLET Crusty Rye 50</b>	5,000 kg
Wheat Flour	5,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,500 kg
<b>Total weight</b>	<b>16,800 kg</b>

**Yield:** 28 loaves

**Method:**

**Mixing time:** 5 minutes slow + 5 minutes fast

**Dough temperature:** 27 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 600 g

After resting scale dough pieces, shape breads round and put with dough seam downwards into floured round bread baskets. After fermentation turn out of baskets, allow to rest for 2 minutes and bake with steam.

**Proving time:** 35 minutes at 35 °C  
and 80 % rel. humidity

**Baking temperature:** 230 °C falling to 200 °C

**Baking time:** 40 minutes



## Rye Baguette

<b>KOMPLET Crusty Rye 50</b>	2,500 kg
Wheat flour	7,500 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Salt	0,100 kg
Water	approx. 6,300 kg
<b>Total weight</b>	<b>approx. 16,700 kg</b>

**Yield:** 47 pieces

**Method:**

**Mixing time:** 3 minutes slow + 6 minutes fast

**Dough temperature:** 26 °C

**Dough resting time:** 30 minutes

**Scaling weight:** 350 g

After another 10 minutes rest shape long to approx. 60 cm length. Place onto trays and prove.

**Proving time:** approx. 35 minutes at 35 °C  
and 80 % rel. humidity

After proving dust the Rye Baguette with flour and cut 4 - 5 times. Bake with steam.

**Baking temperature:** 220 °C

**Baking time:** approx. 25 minutes



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