

Altbier -Brot

The unique taste of dark beer in a light rye bread a new taste

Ingredients	%	Batch Weight
Roggenfix	30	0.300 kg
Wheat Flour	70	0.700 kg
Vx-2T	1	0.010 kg
Dried Yeast or	1	0.020 kg
Fresh Yeast	2,5	0.025 kg
Beer (dark)	65	0.650 kg



Preparation Instructions

- Place all ingredients, in a mixer and mix on slow speed for 3 minutes and then 5 + minutes on fast
- Dough temperature 26 – 28°C
- Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 – 25 minutes
- Turn the dough out onto a floured surface and scale into 500 g dough pieces. Very gently loosely mould the dough pieces into a round shape
- Give a rest of 10 – 15 minutes. Cover the dough to prevent skinning
- Take each dough piece and gently mould into a round ball shape
- Proof at for 40 – 50 minutes. The dough pieces should be approximately 90% proofed
- Remove from the proofer

Baking Instructions

- Place into a preheated oven set at 230°C with steam
- Open the oven vent after 1.5 – 2 minutes of baking to release the steam
- Bake for a total of 30 minutes reducing the heat to 210°C after 20 minutes of baking

Variations & Serving Suggestions