

IREKS

PUMPERNICKEL

爱焙士粗裸麦面包预拌粉



用于制作德国粗裸麦式的面包

Mix for the production of German pumpernickel-style bread




IREKS
爱焙士



产品和操作优势：

- 简单，高效地制作深色黑麦粗面包
- 节省时间，因为无需事先用热水浸泡谷物
- 保鲜时间特别长
- 口感怡人，带有些许甜味

Product and processing advantages:

- simple, efficient production of dark coarse rye bread
- time saving, as the hot soaked grain is not necessary
- especially long consumption freshness
- pleasant, slightly sweet taste

Pumpernickel is a durable wholemeal bread which comes from Westphalia in Germany. According to the original recipe, it is made solely from coarse rye and whole rye kernels.

粗裸麦面包是一种来自德国威斯特法利亚地区可以长时间保存的全麦面包。按照最原始的配方，这种粗裸麦面包仅仅使用粗磨黑麦粉和完整的黑麦仁制作而成。

配方：

爱焙士粗裸麦面包预拌粉 10.000 千克
水(约65° C) 7.500 升

干酵母 (仅0.1 %)* 0.010 千克

总重 17.510 千克

* 将已经溶解的酵母在搅拌的最后5分钟加入面团中。

搅拌时间：螺旋式：慢速30分钟

面团温度：29 - 32° C

松弛时间：在醒发室内放置2个小时

分割重量：开胃小点心0.500千克

英国锡模蛋糕:约0.800千克
(容器边缘1 cm以下)

操作说明：带水轻柔地操作。将面团放入已涂上油的模具里，然后将表面用刮板刮平。

做开胃小点心时，将面团揉至50 cm长，最后将其卷入已经涂上油的铝箔内。

最后发酵时间：约2个小时
发酵之后，将模具盖上盖子。

烘焙温度：180° C，降温至140° C，加入蒸汽

烘焙时间：60 - 90分钟
(由分割重量决定)
(核心温度：96 - 98° C)

小提示：我们建议将做好的粗裸麦面包包装入密封的塑料袋并贮藏于冰箱中。

Recipe:

IREKS PUMPERNICKEL 10.000 kg
Water (approx. 65° C) 7.500 l

Instant yeast (0.1 % only)* 0.010 kg

Total weight 17.510 kg

* Add the dissolved yeast to the dough during the last 5 mins of the mixing time.

Mixing time: spiral: 30 mins slow

Dough temperature: 29 - 32° C

Bulk fermentation time: 2 hours in the fermentation chamber

Scaling weight: 0.500 kg for canapés
approx. 0.800 kg for English cake tins
(1 cm below the edge)

Instructions for use: Work off slightly with water. Press the dough into greased tins and smooth the surface with a dough scraper.
For canapés, roll the dough out to a length of 50 cm and fold into greased aluminium foil.

Final proof: approx. 2 hours
After the proof, place the lid on top of the tin.

Baking temperature: 180° C, dropping to 140° C, giving steam

Baking time: 60 - 90 mins,
depending on the scaling weight
(core temperature: 96 - 98° C)

General hint: We recommend storing the coarse grain bread in the refrigerator, packed in sealed plastic bags.

