

ARTIPAN BARLEY

Artipan Barley is a strong flour mixture of wheat and barley products. It is 25 % wholemeal altogether. The soft barley taste is complemented by roasted malt products. The presence of grains ensures a rustic crumb and crust appearance.



Recipe

Dough composition	Barley
Artipan Barley	1000 g
Water	580-600 g
Salt	20 g
Yeast	25 g

Working Method

Kneading	Barley
Type spiral	2 min. slow, 7 min. fast

Dough temperature	25-26 °C
First proof	± 25 min.
Divide and round	
Intermediate proof	± 20 min.
Making	
Final proof	± 60 min.
Baking	± 45 min./235 °C