

ARTIPAN GRANIPLUS

Artipan Graniplus is a 50 % premix for preparing dark multi-grain bread. **Artipan Graniplus** contains walnuts, linseed, rye, oat flakes and roasted malts. This bread is quite dark and aromatic.

Recipe

Dough composition	Per kg Artipan
Artipan Graniplus	500 g
Flour	500 g
Water	560-580 g
Yeast	25 g

Contains salt

Working Method

Kneading	Graniplus
Type spiral	2 min. slow, 6-8 min. fast

Dough temperature	25 °C
First proof	25 min.
Intermediate proof	20 min.
Final proof	70 min.
Baking	45 min./240 °C

