

# ARTIPAN MULTIGRAIN “6+4”

**Artipan Multigrain “6+4”** is a ready-to-use flour mix with 6 types of grain and 4 types of seed. In addition to the powerful wheat flour base, the pallet of grains is complemented by rye and corn flour together with barley and oat flakes. The difference lies in the sunflower seeds, soya seeds, linseed and sesame seeds. A natural leaven extract together with roasted malt flakes give extra flavour and freshness.



## Recipe

Dough composition	Per kg Artipan
Artipan Multigrains “6+4”	1000 g
Water	590-600 g
Salt	20 g
Yeast	20 g

## Working Method

Kneading	Multigrains
Type spiral – blender mixer	2 min. slow, 6-9 min. fast

Dough temperature	25-26 °C
First proof	10-15 min.
Intermediate proof	± 20 min.
Final proof	± 70 min.
Baking with steam	± 40-45 min./235 °C
Decoration	After loaf is formed, moisten the surface (e.g. by rolling on a wet cloth) and add seed mixture