

ARTIPAN SCHLOSSBROT

Artipan Schlossbrot is a 50 % premix for preparing a dark and rich multigrain bread, with a basis of sunflower seeds, rye flour, linseed, roasted malt and leaven.

Recipe

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

Contains salt



Working Method

Kneading	Schlossbrot
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