

## P82 | BREAD INFIBRA TIPO 2

### INGREDIENTS FOR BIGA

Flour Infibra tipo 2 w380	4000 g
Water	2 lt
Fresh brewer's yeast	40 g
<i>Knead the biga and put at 18 degrees for 18 hours</i>	

### INGREDIENTS FOR DOUGH

Biga+	
Flour infibra tipo 2 w 300	4000 g
Malt	40 g
Licoli	800 g
Water	3600 g
Salt	160 g



**INFIBRA TIPO2 W380**

### DIRECTIONS

Mix the biga with flour, malt, li.co.li. and 2/3 of the water. Mix until obtaining a correct gluten network. Add the salt and finish with the water making it absorb little by little.

Let the dough proof for about 1 hour, or until nearly doubled in volume.

Divide the dough of the wanted weight, give a pre-shape and after 10 minutes give the final shape. Place it in leavening in baskets or between cloths and let rise for about 2.5 hours at 27 degrees.

Turn on firing frames, cut and bake.

For sizes of 600 gr bake in a static oven, baking at 240 degrees with steam. After 20 minutes lower the temperature to 200 degrees and continue cooking for another 30 minutes by opening the valve in the last 20 minutes of cooking.