

## P83 | BREAD INFIBRA TYPE 2 AND NOIR

### INGREDIENTS FOR PRE-FERMENT

Primamacina Noir Flour	3 Kg
Water	1500 g
Brewer's yeast	30 g

### INGREDIENTS FOR DOUGH

Infibra type 2 w 300 Flour	3 Kg
Malt	30 g
Brewer's yeast. (0,1% of main dough fl.)	3 g
Water (73 % of tot. flour)	2880 g
Salt ( 2%)	120 g



**INFIBRA  
TIPO 2 W300**



**PRIMAMACINA  
NOIR**

### DIRECTIONS

Mix the biga and let it rest for 18 hours at 18°C.

#### **Dough:**

Add the flour, biga, malt, yeast, and part of the water to the mixing bowl and begin kneading. Incorporate the salt and finish with the remaining water. Once the dough is fully mixed, let it bulk ferment for 60/90 minutes. Divide, pre-shape, and shape. Transfer to a proofing chamber.

For 700/800g loaves, proof in the chamber at 28°C with 75% humidity for about 1.5 hours. Transfer onto loading conveyors, score, and bake with steam.

Bake on the oven floor at 240°C initially, then lower the temperature, opening the steam valve during the last 10 minutes. Baking time for these loaf sizes is approximately 45–50 minutes.