

Best Pumpernickel Bread

Improve classic breads with natural, flavorful malt and corn ingredients

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Water (110° F)	1-1/2 cups	340	32	97	
Maltoferm® CR-45	1/4 cup	77	7	22	
Dry Yeast	2-1/2 tsp	10	1	3	
Canola Oil	2 tbsp	13	1	4	
Bread Flour	1-1/2 cups	229	22	66	
Whole Wheat Flour	1 cup	154	11	34	
Rye Flour	1 cup	154	15	44	
Briess® Yellow Dent Corn					
Fine Grind, Medium Roast	1/3 cup	40	4	11	
BriessSpecialty™ Malted Barley Flour D350	1-1/2 tsp	10	1	3	
BriessSpecialty™ Malted Barley Flour D500	1/4 cup	30	3	9	
Vital Gluten	2 tbsp	22	2	6	
Salt	1 tsp	6	1	2	



Method

1. Stir warm water, malt extract, yeast and oil in standing mixer bowl.
2. Let stand 5 minutes or until bubbly.
3. Mix flours, corn, malted barley flours, vital gluten and salt in a bowl.
4. On low speed, slowly add the dry ingredients to the yeast mixture and mix until a soft dough forms.
5. Knead 15 minutes with the dough hook.
6. Turn out onto lightly floured board and knead 3-5 minutes by hand.
7. Place dough into a greased bowl, turning to coat all sides.
8. Cover bowl and let rise until doubled, 30 minutes to 1 hour.
9. Punch dough down and form into loaf.
10. Place in greased loaf pan, cover and let rise 1 hour.
11. Baked at 350°F for 35-40 minutes or until bread sounds hollow.

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