

# Sprouted Multigrain Bread

Precooked multigrain and sprouted wheat ramp up flavor

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>	<b>Bakers Percent</b>
Bread Flour	1-2/3 cup	235	29	70
Whole Wheat Flour	2/3 cup	100	12	30
<b>BriessBlend™ 4-Grain Crumb</b>	<b>3/4 cup</b>	<b>80</b>	<b>10</b>	<b>24</b>
<b>Briess® Sprouted Wheat Flour Light*</b>	<b>1/4 cup</b>	<b>26</b>	<b>3</b>	<b>8</b>
<b>InnoSweet™ Sprouted Wheat Powder</b>	<b>3 tbsp</b>	<b>35</b>	<b>4</b>	<b>10</b>
Salt	1-1/4 tsp	6.5	1	2
Vital Wheat Gluten	4 tsp	11	1	3
Warm water (110° F)	1-1/4 cup	270	34	81
Instant Dry Yeast	2-1/2 tsp	7.5	1	2
Butter, Softened	2 tbsp	30	4	9

## Bread Machine Method

1. Combine all dry ingredients except yeast and pour into bread machine.
2. Make a well in the center and pour in yeast.
3. Add softened butter and water.
4. Set to bread machine to basic white or whole grain, light crust.



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