

Whole Wheat Malty Bread

Specialty Malt Flour enhances flavor; natural honey replacer saves input costs

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Active Dry Yeast	2-1/4 tsp	10	1	1	
Warm water (110° F)	3/4 cup	226	18	33	
BriesSweet™					
White Grain Sorghum Extract 60DE	2 tbsp	42	3	6	
Salt	1 tsp	12	1	2	
Vegetable Oil	2 tbsp	50	4	7	
Eggs	3 large	165	13	24	
Whole Wheat Flour	5-1/2 cups	675	54	100	
BriesSpecialty™ Malted Wheat Flour L170	1/4 cup	25	2	4	
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	25	2	4	
Vital Wheat Gluten	4 tsp	11	1	2	

Method

1. To make sponge mix yeast and water with 1 tbsp extract. Let stand 5 minutes until bubbly.
2. To make dough add remaining extract, salt, oil, eggs and 3 cups whole wheat flour.
3. Beat by hand 200 strokes.
4. Add remaining flours and vital wheat gluten. Knead 10-15 minutes.
5. Place dough in lightly greased bowl, turn dough to cover all sides with oil.
6. Cover and let rise until dough doubles in size (about 1 hour).
7. Degas dough, form loaves and place into lightly greased loaf pans.
8. Let rise until dough is 1 inch over sides of pan (about 1 hour).
9. Bake at 350° F 35-40 minutes.
10. Light brush with melted butter.



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