

Whole Wheat Bread with Sorghum

Innovative natural extract replaces honey 1:1

Ingredients	Volume	Grams	Percent	Bakers Percent
Warm water (110°F)	1 cup	238	31.2	51.3
Active Dry Yeast	5/8 tsp	2	0.3	0.4
BriesSweet™				
White Grain Sorghum Extract 60DE	1 tbsp + 2-1/4 tsp	18	2.4	3.9
Bread Flour	1-2/3 cups	274	35.9	59.1
 Dough Ingredients				
Butter, Melted	1 tbsp	16	2.1	3.4
BriesSweet™				
White Grain Sorghum Extract 60DE	1 tbsp + 2-1/4 tsp	18	2.4	3.9
Salt	1 tsp	7	0.9	1.5
Whole Wheat Flour	1 cup + 3 tbsp	190	24.9	40.9

Method

1. To make sponge mix water, yeast and extract in a large bowl. Stir in flour and let stand 30 minutes until bubbly.
2. To make dough, combine melted butter, Extract and salt . Stir in 1 cup whole wheat flour.
3. Turn out onto floured surface and knead in remaining whole wheat flour until dough is no longer sticky.
4. Knead 3 minutes.
5. Place dough in lightly greased bowl, turning to coat surface. Cover and let rise until doubled in size, approximately 1 hour.
6. Degas and form into loaf.
7. Place loaf in greased 9" x 5" loaf pan. Rise until dough is 1 inch above the pan, approximately 1 hour.
8. Bake at 350° F for 25-30 minutes. Do not over bake.
9. Light brush with melted butter.



Briess Malt & Ingredients Co.

625 South Irish Road
Chilton, WI 53014

www.Briess.com

info@briess.com

920.849.7711