

BERLINER LANDBROT
Contributed by: Stanley Ginsberg

A mellow, open-crumbed rye with a tangy finish

Number of Loaves	6	Total flour	%	KG			
		fermented in Levain	36.15%	1.410			
Loaf Weight (kg)	1.10						
Total Dough Weight (kg)	7.212						
Ingredients		TOTAL FORMULA		LEVAIN		FINAL DOUGH	
	%	KG	%	KG	%	KG	
Total Flour	100.00%	3.900	100.00%	1.410	100.00%	2.490	
Medium rye flour	60.00%	2.340	100.00%	1.410	37.35%	0.930	
White rye flour	30.00%	1.170			46.99%	1.170	
AP flour	10.00%	0.390			15.66%	0.390	
Water	82.31%	3.210	57.45%	0.810	96.39%	2.400	
Salt	2.00%	0.078			3.13%	0.078	
Instant yeast	0.62%	0.024			0.96%	0.024	
Rye starter culture	1.54%	0.060	4.26%	0.060			
Levain					91.57%	2.280	
Totals	184.92%	7.212	261.70%	2.280	300.48%	4.992	

PROCESS - BERLINER LANDBROT

Preferment		
Mixing	Type of mixer	Planetary/spiral
	Final dough temp	70-80° F
Fermentation		
	Length of time	Overnight
	Temperature	85° F
Final Dough		
	Type of mixer	Planetary/spiral
	Mix style	Intensive
	1st Speed	6:00-8:00
	2nd Speed	2:00
	Final dough temp	70-80° F
Fermentation		
	Length of time	20:00-25:00
	Temperature	70-72° F
Shaping		
	Divide	Six loaves
	Shape	Boule/Batard
	Proofing device	Brotform/Banneton
Proof & Bake		
	Final proof time	45:00-50:00
	Temperature	70-72° F
	Oven type	Steam injected deck/combi
	Score	None
	Total bake time	55:00-60:00
	Temperature	485>450° F

Process Notes

Rye starter culture @100% hydration
 Dough will be sticky; work with floured or wet hands/work surfaces
 Proof seam-side up in well-floured brotform
 Proof until surface shows cracks and/or broken bubbles. DO NOT OVERPROOF!
 Bake at 485° F 10:00 with steam, vent and reduce temp to 450° F, bake to 203° F internal temp
 Cool thoroughly before slicing

LITHUANIAN RYE SQUARES (RUGINĖ RIEKELĖ) An easy-to-make sweet-savory 100% rye roll

Contributed by Stanley Ginsberg

Number of Pieces	60	Weight Each (kg)	0.080
Total Dough Weight (kg)	4.965		

TOTAL FORMULA		
Ingredients	%	KG
Wholegrain rye flour	100.00%	2.500
Water	80.00%	2.000
Salt	2.40%	0.060
Instant yeast	1.40%	0.035
Honey	14.00%	0.350
Caraway, anise or cumin seed	0.80%	0.020
Totals	198.60%	4.965

PROCESS

Straight Dough	Type of mixer	Planetary or spiral
	Mix style	Intensive
	1st Speed	5:00
	2nd Speed	2:00
	Final dough temp	70-80° F
Fermentation	Length of time	60:00
	Temperature	70-72° F
Shaping	Resting time	5:00
	Preshape	Roll 1/2" thick
	Shape	Cut 3"x4" squares
	Proofing device	Parchment-lined sheet pan
Proof & Bake	Final proof time	40:00
	Temperature	70-72° F
	Oven type	Any
	Score	Dock
	Total bake time	20:00-25:00
	Temperature	485° F

Process Notes

Use dark honey (e.g., buckwheat) if available
 Use fork or docking wheel to dock to depth of 1/4"
 Spray or brush with water prior to baking

**SOURDOUGH DANISH RYE
(RUGBRØD PÅ SURDEJ)**

A dense, dark bread with a burst of sour that gives way to the sweet nuttiness of rye and a profusion of seeds.

Contributed by: Stanley Ginsberg

Number of Loaves	4	Total flour	%	KG
		fermented in Levain	51.16%	4.620
Loaf Weight (kg)	1.875			
Total Dough Weight (kg)	18.000			

Ingredients	TOTAL FORMULA		1st STAGE LEVAIN		2nd STAGE LEVAIN		FINAL DOUGH	
	%	KG	%	KG	%	KG	%	KG
Total Flour	100.00%	9.030	100.00%	0.600	100.00%	4.020	100.00%	4.410
Wholegrain rye flour	51.16%	4.620	100.00%	0.600	100.00%	4.020		
Coarse rye meal	33.22%	3.000					68.03%	3.000
Whole wheat flour	15.61%	1.410					31.97%	1.410
Water	51.16%	4.620	100.00%	0.600	100.00%	4.020		
Lager or Pilsener beer	21.26%	1.920					43.54%	1.920
Salt	2.66%	0.240						
Rye starter culture	0.66%	0.060	10.00%	0.060	5.97%	0.240		
Pumpkin seeds	6.64%	0.600			14.93%	0.600		
Sunflower seeds	6.64%	0.600			14.93%	0.600		
Flaxseed	4.65%	0.420			10.45%	0.420		
Sesame seed	2.33%	0.210			5.22%	0.210		
Dark corn syrup	3.32%	0.300			7.46%	0.300		
Stage 1 Levain					31.34%	1.260		
Stage 2 Levain							264.63%	11.670
Totals	199.34%	18.000	210.00%	1.260	290.30%	11.670	408.16%	18.000

PROCESS

Stage 1 Preferment

Mixing	Type of mixer	Hand
	Final dough temp	70-72° F

Stage 1 Fermentation	Length of time	10:00:00-12:00:00
	Temperature	70-72° F

Stage 2 Preferment

Mixing	Type of mixer	Hand/Any
	Final dough temp	70-72° F

Stage 2 Fermentation	Length of time	Overnight
	Temperature	70-72° F

Final Dough	Type of mixer	Planetary/Spiral
	Mix style	Intensive
	1st Speed	5:00-6:00
	2nd Speed	2:00
	Final dough temp	70-80° F

Shaping	Divide	4 x 4.500kg
	Shape	Loaf
	Proofing device	13"x4"x4" Pullman pan

Proof & Bake	Final proof time	4:00:00-5:00:00
	Temperature	70-72° F
	Oven type	Any
	Total bake time	1:30:00-2:00:00
	Temperature	435° F

Process Notes

Rye starter culture @100% hydration
 Stage 1 Levain will double in volume and smell strongly acidic
 Stage 2 Levain will double in volume and show broken bubbles
 Fill pans two-thirds full, proof until dough reaches top of pan
 Brush loaves with water or beer before baking
 Bake to internal temp of 203° F
 Let stand at least 24 hours before slicing thin