

Concentrate



data-bak

BEER CONCENTRATE

*Additive for the production of pastries and baguettes,
for enhancing the flavor and scent of bread,
and for decorating all types of bakery products*



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Thermally processed whole barley grains, with a distinctive aroma, scent, and flavor.

Can be used for making pastries and baguettes, as a sprinkle for decoration, or as an additive to improve the flavor and aroma of other bakery products.

Products have a creamy color, pleasant aroma, sweet aromatic taste, and excellent volume. Easy to use without prior barley malt preparation. Products maintain extended freshness without the addition of freshness improvers.



10-30%



25 kg



600 kg

INGREDIENTS		Pastry	Bread	Baguette
	Wheat flour T550	80%	70-80%	75-85%
	PIVSKI CONCENTRATE	20%	20-30%	15-25%
	Improver ENZIBAK	1%	1%	-
	ST BIGEN	-	-	3%
	Salt	1,8%	1,8%	1,8%
	Sugar	-	-	-
	Fat	2%	-	-
	Yeast	4%	3%	2,5%
	Water	approx. 55%	approx. 65%	approx. 70%
PROCEDURE	Mixing	4 + 6 min	4 + 8 min	4 + 12 min
	Resting in the dough	from 0 to 10 min	from 0 to 15 min	from 0 to 60 min
	Dividing	e.g. 70 grams	e.g. 550 grams	e.g. 350 grams
	Fermentation	approx. 45 min at 38°C, 75% humidity	approx. 50 min at 38°C, 75% humidity	approx. 30 min at 38°C, 75% humidity
	Baking	260°C, approx. 10 min	240°C for 10 min → 200°C for approx. 30 min; with the vent open.	260°C for 10 min, → 210°C for approx. 15 min; with the vent open

The proportion of concentrates and additives in recipes is adjusted according to the type and nature of the production.