

**AMOUNT OF WATER IN THE DOUGH**

**EXTREME WATER**

**IN DOUGH**

- 1...STICKY DOUGH.
- 2...PUTTED DOUGH
- 3...INSUFFICIENT STRENGTH (WEAK) DOUGH
- 4...VERY SOFT DOUGH

**IN THE INSIDE VIEW OF BREAD**

- 1...OPEN, LARGE PORE
- 2...GRAY COLOR

**ON THE EXTERIOR VIEW OF BREAD**

- 1...BUBBLE SHELL
- 2...RED SHELL
- 3...OPENED CRACKED KNIFE
- 4...FLAT BREAD

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**MISSING WATER**

**In Dough**

- 1. SHELLED DOUGH
- 2. VERY TIGHT (HARD) DOUGH

**IN THE INSIDE VIEW OF BREAD**

- 1. CRUMBLY
- 2. TIGHT, THIN TISSUE

**ON THE EXTERIOR VIEW OF BREAD**

- 1. THICK SHELL
- 2. MATT COLOR SHELL
- 3. BLADE NOT OPENED
- 4. VOLUME IS SMALL

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**IDEAL WATER**



**%60**

FLOUR (KG)	WATER ( LITRE)
50 – 1	30
100 – 2	60
150 – 3	90
200 – 4	120
250 – 5	150
300 – 6	180
350 – 7	210
400 – 8	240

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